

FAMILY NEWSLETTER

CROOKNECK SQUASH

As its name suggests, the crookneck squash is a yellow squash that curves along its neckline, and then widens at its base. For best flavor and texture, it should be harvested when around 5-6 inches long and is most in season in the summer months. If left to fully mature and dry on the vine, it can reach a hardened gourd stage, taking on an orange hue and skin that appears lumpy or has warts. It has a flavor like zucchini, which has been said to be mild with a hint of a buttery or nutty taste.

Fun ways to eat crookneck
squash

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Crookneck squash soup

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Stuffed crookneck squash

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Roasted crookneck squash

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Grilled crookneck squash

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Raw slices with dip



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