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Kousa Mahshi (Stuffed Squash)

Patricia Horany Cooper

15-20 medium-size yellow
squash
1 (16 oz.) can tomato sauce
1 large can tomato juice
1 lemon
2 tsp. chicken bouillon granules
Salt to taste

Filling: Use Key Recipe #1

Laban Sauce (Variation):

4 cups laban
2 heaping Tbsp. flour
4 cloves garlic, crushed

Peel squash. Cut off necks and reserve. Core by hollowing out squash and remove all seeds. Wash squash well and drain. The shell should be about $\frac{1}{4}$ inch thick. Be careful not to break it.

Stuff squash with filling. Do not pack too tightly, allowing space for rice to swell while cooking. Arrange stuffed squash in large pan. Pour tomato sauce, tomato juice, lemon juice, and salt, and enough water to cover squash. Bring to boil, then lower heat, cover, and let cook approximately 1 hour or until squash and filling are done and sauce has thickened.

Laban Variation: Squash may also be cooked in Laban Sauce instead of tomato juice. Cover stuffed squash with water and salt to taste, and cook until done. After squash is done, combine laban sauce ingredients and pour mixture over while water is boiling and swirl. Taste and add more salt if necessary. Cook until thickened like gravy. Add crushed dried mint. **DO NOT COVER AFTER ADDING LABAN MIXTURE.**