

Squash Casserole

From Susan Malloy

This recipe is for 8 servings in a greased 11 x 7 inch baking dish. If you wish to use a 9 x 11 you can increase the ingredients by about 1/3 or 1/4

3 pounds yellow squash, sliced

5 Tablespoons butter, divided

1 small onion, chopped

1/2 Cup (4 ounces) shredded sharp cheddar cheese

1/2 Cup (4 ounces) shredded mozzarella cheese

2 large eggs, lightly beaten

1/4 Cup mayonnaise

3 Tablespoons sour cream

2 teaspoons sugar

1 teaspoon salt

About 30 Club Crackers, crushed

1. Cook squash in boiling water to cover in a large skillet 8 to 10 minutes or until just tender. Drain well; gently press between paper towels.
2. Melt 4 tablespoons butter in skillet over medium-high heat; add onion and sauté 5 minutes or until tender. Remove skillet from heat; stir in squash, cheese and next 4 ingredients. Spoon into a lightly greased 11 x 7 inch baking dish.
3. Melt remaining tablespoon butter and stir into crushed crackers; sprinkle evenly over top of casserole.
4. Bake at 350 degrees for 30 to 35 minutes or until set.