



Garden Fresh Farm Recipes

Yellow Squash Casserole

A summertime favorite is yellow squash casserole. This, easy to make recipe, combines fresh squash with cheddar cheese to make a delicious side dish.

Ingredients:

4 cups sliced yellow squash
1/2 cup chopped onion
34 Ritz crackers (buttery round , crushed)
1 cup shredded Cheddar cheese
2 eggs, beaten
3/4 cup milk
1/4 cup butter, melted
1 teaspoon salt
black pepper to taste
2 tablespoons butter

Directions:

Preheat oven to 400 degrees F.

Place squash and onion in a large skillet over medium heat. Pour in a small amount of water. Cover, and cook until squash is tender, about 5 minutes. Drain well, and place in a large bowl.

In a medium bowl, mix together cracker crumbs and cheese. Stir half of the cracker mixture into the cooked squash and onions. In a small bowl, mix together eggs and milk, then add to squash mixture. Stir in 1/4 cup melted butter, and season with salt and pepper. Spread into a 9x13 inch baking dish. Sprinkle with remaining cracker mixture, and dot with 2 tablespoons butter.

Bake in preheated oven for 25 minutes, or until lightly browned.