

YELLOW SQUASH CASSEROLE submitted by Yvette Menard

5 medium yellow squash, about 7 cups, *sliced 1/4 in thick*

6 tbsp salted butter, *divided*

1 med onion, *chopped*

Salt and Pepper *to taste*

2 eggs

1/2 c. mayonnaise

1/2 c. milk

1 c. cheddar cheese, *shredded*

1 sleeve saltine crackers, crumbled

1 c. mozzarella cheese, *shredded*

or

1/2 c. Parmesan cheese, *grated*

2 sleeves of Ritz crackers, *crumbled*

Melt 3 tbsp of butter in a 12 inch Dutch Oven. Add squash and onions. Add seasoning. Cook until squash is tender. Remove from heat and drain. While draining, in a separate bowl, mix egg, mayo, milk, cheddar and mozzarella cheese. Add to drained squash, mix well. (12 inch Dutch Oven or a 9x13 baking dish). Sprinkle top with crackers. Sprinkle Parmesan cheese over crackers. Melt remaining 3 tbsp of butter and pour over Parmesan. Bake at 350° for about 25 min or until casserole is set and lightly browned on top. Best if served warm.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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