Baked Squash Casserole from Black-Eyed Pea

Ingredients

- 5 lbs. medium yellow squash, chopped
- 2 eggs, beaten
- 2 cups breadcrumbs
- ½ cup butter, melted
- ½cup sugar
- 2 onions, chopped
- salt
- pepper

Directions

- 1. Preheat oven to 350 degrees.
- 2. Bring a large saucepan of water to boil.
- 3. Add Squash. Return to a boil for 3 minutes. Reduce heat and cook until tender.
- 4. Drain and mash.
- 5. Stir in eggs, crumbs, butter, sugar, salt, onion, and pepper.
- 6. Spoon mixture into greased casserole dish.
- 7. Sprinkle a light layer of bread crumbs on top.
- 8. Bake 30 to 40 minutes or until lightly browned.