

Summer Squash Casserole

An easy summer squash favorite.

4 medium yellow summer squash
1/2 cup chopped onion
1/4 cup melted butter or margarine
2 hard cooked eggs, chopped
1/2 cup shredded Cheddar cheese
1/2 cup buttered cracker crumbs or soft bread crumbs

Cook sliced squash in a small amount of boiling salted water for about 10 minutes, or until tender; drain. Directions for squash casserole
Sauté onion in margarine until tender. Combine drained squash, sautéed onion, butter, chopped egg, and cheddar cheese in a 1-quart casserole. Top with buttered crumbs. Bake at 350° for 20 minutes.

Squash casserole serves 4 to 6.

Courtesy of
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