

Old Timer Squash Casserole

5-6 YELLOW SUMMER SQUASH
1 ONION (CHOPPED)
1 BANANA PEPPER (IF AVAILABLE FROM GARDEN)
1 CLOVE OF GARLIC (SLICED)
1 STICK BUTTER OR MARGARINE
3/4 CUP EVAPORATED MILK
3 EGGS
1 TSP. SALT
3/4 TSP. BLACK PEPPER
6 OZ. MILD CHEDDAR CHEESE (GRATED)
1 SLEEVE OF RITZ CRACKERS

Clean and chop squash and place in saucepan with onion, garden pepper, and garlic. Cover with water and cook on medium heat for 20-30 minutes until soft and tender., then drain. Melt stick of butter in microwave then add to a 13"x9"x2" glass casserole dish or round deep baking dish. Add drained squash. Mix milk, eggs, salt, and pepper with whisk and pour into dish. Mix up well. Top with grated cheese and crushed crackers and bake at 350 until golden brown and bubbly, about 50-60 minutes.

"This is a simple old fashioned squash casserole like granny made with no canned soups. Amazingly simple fresh taste." - Tammy