



Squash Casserole

- Colleen Groves, RD

Ingredients:

6 cups large diced yellow squash
and zucchini

Vegetable oil

1 large onion, chopped

4 tablespoons butter

1/2 cup sour cream

1 teaspoon House Seasoning
(recipe below)

1 cup grated cheddar cheese

1 cup crushed butter crackers
(recommended: Ritz)

House Seasoning:

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Prep Time: 25 minutes

Cook Time: 55 minutes

Servings: 6

Directions:

1

Preheat oven to 350 degrees F.

2

Saute the squash in a little vegetable oil over medium-low heat until it has completely broken down, about 15 to 20 minutes. Line a colander with a clean tea towel. Place the cooked squash in the lined colander. Squeeze excess moisture from the squash. Set aside.

3

In a medium size skillet, saute the onion in butter for 5 minutes. Remove from pan and mix all ingredients together except cracker crumbs. Pour mixture into a buttered casserole dish and top with cracker crumbs. Bake for 25 to 30 mins.

4

To prepare House Seasoning:
Mix ingredients together and store in an airtight container for up to 6 months. Yields 1 1/2 cups.



This Recipe is
a Paula Deen Favorite!