

lightly browned, cheeses are melted, and potatoes are soft inside. Check with a fork.

SQUASH CASSEROLE

Joyce Halterman

2 lb. sliced squash	8 oz. sour cream
1 small chopped onion	2 Tbsp. chopped pimento
Salt and pepper to taste	1 stick melted oleo
1 Tbsp. melted margarine	1 (8 oz.) pkg. seasoned stuffing mix (or croutons)
1 can cream of chicken soup	

Cook squash and onion until tender; drain well. Season with salt, pepper, and 1 tablespoon margarine. Stir in chicken soup, sour cream, and pimento. Combine the stick of margarine and stuffing mix. Add half of this to squash. Mix and pour into greased 2 quart casserole dish. Top with remaining stuffing mix. Bake at 375° for 30 minutes.

SQUASH DRESSING

*Judith Folden
Healthcare Advocate*

3 c. stewed yellow squash	1 (18 oz.) ctn. sour cream
3 c. cornbread crumbs	1 stick margarine
1 onion, chopped	Dash of salt
1 bell pepper	Dash of pepper
1 can cream of chicken soup	Dash of sugar

Stir up like dressing. Put butter in bottom of casserole; bake at 375° for 40 minutes and serve.