

SQUASH CASSEROLE

1½ lbs. yellow squash, sliced and cooked
½ c. green pepper, chopped
½ c. onion, chopped
3 c. cooked rice
2 eggs

½ c. milk
½ c. mayonnaise
1 can cream of mushroom soup
¼ c. cheddar cheese, shredded
Salt and pepper to taste

Mix all ingredients and bake until thoroughly heated.

Tammy Brantley Mobley

SQUASH CASSEROLE

2 lbs. squash (7-8)
½ stick butter
½ c. chopped onion
½ c. chopped bell pepper
1-2 c. grated cheddar cheese

½ c. mayonnaise
1 tsp. sugar
1 egg, beaten
Salt and pepper to taste
Bread crumbs and paprika on top

Cook squash until tender, partially drain and mash. Sauté onion and bell pepper with butter. Combine with squash and fold in grated cheese, mayonnaise, sugar, beaten egg, salt and pepper. Pour into greased pan and top with bread crumbs and paprika. Bake at 350° for 30 minutes.

Debbie Brantley Harrison

SQUASH DRESSING

Squash, enough to make 4 c. cooked
1 can cream of chicken soup
1 onion, chopped

1 stick butter
1 pkg. Mexican cornbread mix
2 eggs, beaten
Salt and pepper to taste

Cook squash and onion until tender. Bake cornbread as directed on package. Crumble. Mix all ingredients together well. Pour into a greased 9 x 13-inch baking dish. Bake at 350° for 25 minutes or until set.

Cheryl Johnson