

YELLOW SQUASH CASSEROLE

Serves 4-6

- 6 Cups sliced yellow squash
- ½ Cup chopped onion
- 4 tablespoons butter or margarine, melted
- 1 package seasoned stuffing mix
- 2 eggs beaten
- 1 Cup sharp cheddar cheese, shredded
- 1 teaspoon salt
- ½ teaspoon pepper
- Dash of Tabasco

Preheat oven to 350 degrees.

In a medium saucepan, cook squash and onion in boiling salted water for about 10 minutes. Remove from heat and drain.

Combine squash, onion, ¾ Cup of seasoned stuffing mix, cheese, and remaining ingredients. Spoon the ingredients into a buttered 2 quart baking dish. Sprinkle with the remaining seasoned stuffing mix and bake at 350 degrees for 45 minutes or until casserole bubbles in the center.