

MICROWAVED STUFFED SQUASH

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| 3 med. yellow squash | 1/2 c. green onion tops,
chopped |
| 1/2 c. melted margarine | |
| 3/4 c. grated Cheddar
cheese | 3/4 c. Minute Rice
Salt and pepper |

Cut squash in half lengthwise. Place in dish, cover with plastic wrap and microwave 3 to 4 minutes. Scoop out middles and mix with rest of ingredients. Return to squash shells and microwave 5 to 9 minutes more until tender and rice is cooked.

Charlene Ragan

SQUASH CASSEROLE

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| 4 c. cooked yellow
squash, drained | 1 can cream of
mushroom soup |
| 1 c. grated Cheddar
cheese | 1/2 c. onion, chopped |
| 1 c. Ritz cracker
crumbs | 2 eggs, beaten |

Saute onions in 2 tablespoons margarine. Mix squash, soup, onions, cheese, eggs and 1/2 of the cracker crumbs. Pour into casserole dish, 9 x 13 inch. Top with remaining cracker crumbs. Bake at 350° for 30 minutes or until golden brown.

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