



RED HOT SQUASH

6 medium yellow summer squash, sliced	2 tablespoons milk
1 large onion, chopped	2 Jalapeño peppers, seeded and minced
1 teaspoon salt	Parsley flakes
1 teaspoon sugar	Paprika
¼ pound (4 ounces) Velveeta cheese, cut into chunks	

Preheat oven to 350 degrees. Boil squash and onion in water with sugar and salt until tender; drain well in colander. Place squash into a lightly greased 1½-quart casserole. Prepare a sauce of Velveeta and milk over low heat. Pour sauce over squash. Add peppers and stir well. Top with parsley and paprika; bake at 350 degrees for 10 to 15 minutes.

Note: Green pepper can be used instead of Jalapeño peppers. It will not be red hot. This can be made ahead of time.

*Mrs. Alden Horton (Susan)
Vermilion Parish (Gueydan)*