



# Squash Casserole

► Fresh from the Farm Alabama Recipes

We hope you enjoy **Squash Casserole!**

This recipe and more from farmers around the state are also available in Extension publication FCS-2112, Fresh from the Farm Alabama Recipes, a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to buy fresh and buy local. Support our farmers and support our communities.

**Lee Ethel Childs, Greene County**

*Preparation time:* 20 minutes

*Cooking time:* 25 minutes



## Ingredients

- 6 cups raw summer squash, sliced
- 2 medium onions, chopped
- 2 tablespoons butter
- 1 cup shredded sharp cheddar cheese
- 1 cup mayonnaise
- 3 eggs, beaten
- 12 saltine crackers, crushed
- 1-ounce package of dry ranch style dressing mix
- 2 cups dry bread stuffing mix
- ½ cup melted butter

## Preparation

Preheat oven to 350 degrees F. Melt 2 tablespoons butter in a large saucepan over medium heat. Cook squash and onion until tender. Remove from heat and stir in cheese, mayonnaise, eggs, and crackers. Season with ranch mix. Spread squash mixture into a medium baking dish. Mix stuffing and melted butter, and sprinkle over the squash mixture. Bake 20 to 30 minutes until firm and lightly browned. Makes about 12 servings.

**Kristin Woods**, Regional Extension Agent, Food Safety, Preparation, and Preservation

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Revised June 2020, FCS-2144

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