



CHEESY SQUASH CASSEROLE

From the kitchen of Mom Dudley

Ingredients:

- 1 tablespoon vegetable oil
- 6 medium thinly sliced yellow squash
- 1 large thinly sliced Vidalia onion
- 1 tablespoon butter
- 1/2 cup grated Parmesan cheese
- 1 cup shredded sharp cheddar cheese
- 1/2 cup sour cream
- 1 sleeve crushed medium to fine buttery crackers

Directions:

- Preheat the oven to 350 ° F. Grease a 2-quart casserole dish. Heat the oil in a large skillet over medium heat. Sauté the squash, onion, and butter until soft. Transfer to a bowl and stir in the Parmesan, cheddar and sour cream. Add salt and pepper, to taste.
- Place in the prepared casserole dish and sprinkle the cracker crumbs evenly over the top. Bake for 20 minutes or until the top is golden and bubbly.