Baked Squash Casserole

3 lbs. of yellow squash

3 eggs (beaten)

1/2 cup of parmesan cheese (there’s a second 1/2 cup of parmesan cheese later)

1 cups of breadcrumbs (there’s a second cup of breadcrumbs used later)

6 TBL of butter

3 TBL of honey

1 cup of onion diced

1 TBL of garlic

1 tsp of salt

1 tsp of pepper

Topping:

1 cup of breadcrumbs

1/2 cup of parmesan cheese

1. Preheat oven to 350°.
2. Wash and slice squash at a quarter-inch thickness. Cook by steaming for 20 minutes
3. Use a potato masher to mash the steamed squash, while it’s still hot.
4. Add butter and honey to mashed squash, while it’s still hot
5. Add all other ingredients except eggs (onion, garlic, salt, pepper, 1/2 cup of parmesan cheese and 1 cup of breadcrumbs), and mix well.
6. Let mixture cool and add beaten eggs. (If you add eggs to the hot mixture they will cook—and the casserole won’t taste as good.)
7. Mix everything well again, and put in small casserole pan. (The one we use is 11”x 8“ long and holds 2.5 quarts.)
8. Cover mixture with second cup breadcrumbs and then 1/2 cup of parmesan cheese.
9. Bake for 50 minutes.
10. If you are going to freeze the leftovers, let them refrigerate overnight. This makes it easier to divide and freeze.