

GAIL'S SQUASH CASSEROLE

INGREDIENTS:

3-4 cups steamed Squash
2 medium Onions, sliced
Several shakes of Black Pepper to taste
4 T. Sugar
2 Eggs
1 cup Sunshine Cheez-it Cracker Crumbs
8 oz. block Kraft Extra Sharp Cheddar Cheese, grated
¾ cup Kraft Real Mayonnaise

DIRECTIONS:

1. Steam onion and squash together. Cool a little.
2. Stir in pepper, sugar, eggs, cracker crumbs, grated cheese, and mayonnaise.
3. Pour into lightly oiled casserole dish.
4. Bake at 400° F. for 30-45 minutes.

GAIL'S ADDITIONAL NOTES

This started out as Peggy's Squash Casserole, which I tweaked for my and my husband's personal taste. Using the listed brands makes a big difference in how the casserole tastes.