

Squash Casserole

Ingredients

- Squash
- Onion
- 1/2 tsp. salt, plus additional to taste
- Water (to cover)
- Egg
- Mayo
- Sugar
- Pepper
- Cheese
- Butter
- Corn flakes or crackers

Directions

1. In small saucepan combine squash, onion, and 1/2 tsp. salt. Cover with water & bring to a boil.
2. Reduce heat; simmer uncovered for 2 minutes until crisp tender & drain.
3. In a bowl, beat egg, mayo, sugar, pepper, & salt. Stir in cheese. Add squash mixture. Place in greased baking dish.
4. Toss corn flakes or crackers with butter & sprinkle over top. Bake, uncovered, at 350° for 25–30 minutes or until golden brown & bubbly.