



## Summer Squash Casserole Reinvented

*This is for those nights when you don't have much time to cook but you are craving the comfort of what we call in the South, squash casserole. It is a staple of the meat and three.*

Makes 4 to 6 servings

Prep: 10 minutes

Cook: 16 to 18 minutes

2 pounds yellow squash, ends trimmed, and cut into 1 to 2-inch pieces

1/4 cup chopped sweet onion

Water to cover halfway

Pinch of salt

2 to 3 tablespoons unsalted butter

1/2 cup chopped sweet onion

Salt and pepper to taste

2 to 3 Saltine crackers, crumbled, if desired

1/2 cup shredded sharp cheddar cheese

1. Place the squash and 1/4 cup onion in a large saucepan. Add enough water to cover the squash halfway. Add a pinch of salt. Place the pan over medium-high heat, and bring to a boil, then reduce the heat, cover, and simmer until just tender, about 10 to 12 minutes. Drain the water from the pan. Add the butter and 1/2 cup onion to the pan, and place the pan over medium heat, and stir and cook until the butter is melted and the onion softens, about 5 minutes. Season with salt and pepper to taste. If there is liquid remaining in the pan, crumble the soda crackers and stir into the squash to thicken it. If there is no liquid, then you can omit the crackers.

2. Heat the oven broiler. Turn the squash into a lightly buttered casserole, and cover with cheese. Place the squash under the broiler, and cook until the cheese melts and the squash has heated through, about 1 minute. Serve at once.