

# A RECIPE FROM CARLA NEGGERS...

## SQUASH CASSEROLE

### Ingredients

6 to 8 small yellow summer squash, sliced

2 large onions, sliced

About 8 oz. grated mild cheese (e.g., American, Monterey Jack)

1 roll Ritz crackers, crumbled

8 tablespoons butter, cut into small pieces

### Directions

Preheat oven to 400°F. Cook squash and onions together in water until soft. Drain and chop until in small pieces. Combine with cheese, crackers and butter and place in casserole. Cook about 45 minutes, until browned on top and bubbling.

*Note from Carla: Sarah Dunnemore makes squash casserole in **Night's Landing**. This recipe is courtesy of my Tennessean mother-in-law, Estelle Jewell, a fantastic cook and gracious hostess who passed away in 2014, just shy of her 97<sup>th</sup> birthday.*