

# Summer Squash Casserole

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## Ingredients:

- 3 pounds yellow squash, sliced
- 6 tablespoons butter, divided
- 1 small onion, chopped
- 1 1/4 cup shredded sharp Cheddar cheese, divided
- 2 large eggs, lightly beaten
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 2 teaspoons sugar
- 1 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper (optional)
- 1 teaspoon salt
- 3/4 cup crushed buttery crackers



Preheat oven to 350 degrees.

Butter a small casserole dish or spray with non-stick cooking spray. Cook squash in boiling salted water for 10 – 15 minutes or just until tender. Pour into a colander and drain well.

In a medium mixing bowl, add 4 tablespoons butter to the warm, drained squash and onion mixture. The warm squash will melt the butter. Fold in 1 cup of Cheddar cheese, eggs, sour cream, mayonnaise, sugar, garlic powder, cayenne pepper and salt.

Spoon mixture into a lightly greased baking dish. Layer remaining 1/4 cup Cheddar cheese over the top of the casserole. Melt remaining 2 tablespoons butter. Stir melted butter and crushed crackers. Sprinkle evenly over top of casserole.

Bake 25 – 30 minutes or until topping is lightly golden brown. Enjoy!