

Side Dish

Cheddar-Squash Bake

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 8

2 pounds yellow crookneck summer squash OR zucchini
1 cup sour cream
2 egg yolks, beaten
2 tablespoons all-purpose flour
2 egg whites, stiffly beaten
1 1/2 cups Cheddar cheese, shredded
4 slices bacon, crisp-cooked, drained and crumbled
1/3 cup fine dry bread crumbs
1 tablespoon butter, melted

Preheat oven to 350 degrees.

Scrub squash, cut off ends. Do not peel. Slice to make 6 cups. Cook, covered, in a small amount of boiling salted water until tender, 15 to 20 minutes. Drain well; sprinkle with salt. Reserve a few slices of squash for garnish.

Mix the sour cream, egg yolks and flour; fold in egg whites. In a 12x7 1/2x2-inch baking dish, layer half the squash, half the egg mixture and half the cheese; sprinkle bacon on top. Repeat layers of squash, egg mixture and cheese.

Combine crumbs and butter; sprinkle on top. Arrange reserved squash on top of casserole.

Bake, uncovered, for 20 to 25 minutes.

Top with bacon and parsley, if desired.

Per Serving (excluding unknown items): 204 Calories; 17g Fat (76.3% calories from fat); 9g Protein; 3g Carbohydrate; trace Dietary Fiber; 95mg Cholesterol; 228mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 3 Fat.