
Mexican Squash Casserole

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

2 pounds yellow or zucchini squash (or 3 10-ounce packages frozen squash)

1/2 onion, chopped

1/4 cup butter or margarine

1 cup grated Longhorn cheese

3 eggs, beaten

1 small can evaporated milk

3 tablespoons chopped green chilies

2 cups cracker crumbs

1 to 2 ounce jar pimientos

salt (to taste)

pepper (to taste)

grated cheese to cover

Wash the squash and slice thin. In a saucepan, partially cover with water. Add the chopped onion and cook for 15 minutes. Drain well. Add 1/4 cup of margarine, the grated cheese and beaten eggs.

While the squash is cooking, in a bowl pour one can of evaporated milk over the cracker crumbs. When soft, add to the squash mixture.

Add the green chilies, pimientos, salt and pepper.

Bake, uncovered, at 325 degrees for 35 minutes.

Remove from the oven. Cover generously with cheese.

Bake 10 more minutes.

Yield: 6 to 8 servings

Mexican, Side Dishes

Per Serving (excluding unknown items): 992 Calories; 80g Fat (72.2% calories from fat); 37g Protein; 32g Carbohydrate; 1g Dietary Fiber; 834mg Cholesterol; 949mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Vegetable; 2 Non-Fat Milk; 14 Fat.