
Squash Casserole VII

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 6

2 cups cooked yellow squash, drained well
1 tablespoon butter
1 1/2 cups whole milk
2 eggs, well beaten
1 teaspoon salt
1 teaspoon black pepper
1/4 teaspoon garlic salt
1 teaspoon Worcestershire sauce
6 green onions with tops, cut into bite-size pieces
1 cup sharp Cheddar cheese, cut into bite-size pieces

Combine all of the ingredients in a large bowl. Mix well.

Pour the mixture into a one-quart casserole. Place the casserole into a pan of water. Place the pan into the oven.

Bake at 375 degrees for one hour.

Side Dishes

Per Serving (excluding unknown items): 157 Calories; 12g Fat (68.1% calories from fat); 9g Protein; 4g Carbohydrate; trace Dietary Fiber; 104mg Cholesterol; 639mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 1 1/2 Fat; 0 Other Carbohydrates.