

Side Dishes

Squash Casserole

6 medium squash
1/2 onion, chopped
1/2 cup diced ham or bacon, fried
1/2 cup shredded cheddar cheese
1 egg
1/2 cup milk
1/2 cup bread crumbs
salt and pepper, to taste

Cut squash into pieces. Cook in small amount of water until tender; drain and mash.

In mixing bowl, mix squash with onion, diced bacon, cheese, egg, milk, bread crumbs, and salt and pepper. Mix well.

Pour into casserole and bake at 400 degrees for 30 minutes.

Per Serving (excluding unknown items): 846 Calories; 33g Fat (33.6% calories from fat); 46g Protein; 102g Carbohydrate; 25g Dietary Fiber; 288mg Cholesterol; 971mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 Lean Meat; 10 Vegetable; 1/2 Non-Fat Milk; 4 Fat.