

Summer Squash AuGratin (Slow Cooker)

Mrs Charles F hartman

St Timothy's - Hale Schools - Raleigh, NC - 1976

*8 to 10 summer squash
water
1 teaspoon salt
1/4 cup butter
2 cups herb-seasoned
croutons
1/2 cup grated cheddar
cheese*

Cut the squash into 1/4-inch slices. Place the squash into the slow cooker. Cover with water. Add salt.

Cover and cook on LOW for three to four hours. Drain the water.

In a small skillet, melt the butter. Stir in the croutons and saute' until lightly browned.

Add the cheese. Sprinkle over the drained squash.

Per Serving (excluding unknown items): 948 Calories; 68g Fat (60.0% calories from fat); 33g Protein; 69g Carbohydrate; 30g Dietary Fiber; 184mg Cholesterol; 2983mg Sodium. Exchanges: 2 Lean Meat; 12 1/2 Vegetable; 11 1/2 Fat.