

Southern Baked Yellow Squash

Oscar · 28/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

10

Description

I coaxed this easy baked yellow squash casserole recipe from its maker after tasting it at a potluck and I was surprised by its simplicity. Just a few ingredients combine with homegrown squash to make a delicious summer side dish that goes perfectly with anything barbecued, grilled, or smoked.

Ingredients

- - 3 pounds yellow summer squash
- cut into 1-inch cubes - $\frac{3}{4}$ cup dry bread crumbs - $\frac{1}{2}$ cup chopped onion - 2 large eggs - $\frac{1}{2}$ cup butter
- melted - 1 tablespoon white sugar - 1 teaspoon salt - $\frac{1}{2}$ teaspoon black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish. Place squash into a large saucepan
2. cover with water
3. and bring to a boil. Boil until soft
4. 10 to 15 minutes. Dotdash Meredith Food Studios Drain squash well
5. transfer to a large mixing bowl
6. and mash until slightly chunky. Dotdash Meredith Food Studios Stir in 1/2 cup bread crumbs
7. onion
8. eggs
9. 1/4 cup melted butter
10. sugar
11. salt
12. and pepper until thoroughly combined. Dotdash Meredith Food Studios Spread mixture into the prepared baking dish. Drizzle remaining 1/4 cup melted butter over top
13. then sprinkle with remaining 1/4 cup bread crumbs. Dotdash Meredith Food Studios Bake in the preheated oven until cooked through and golden brown on top
14. about 1 hour. Dotdash Meredith Food Studios