

Creamed Squash with Cheese au Gratin (aka: Yummy High Cholesterol Squash Casserole)

Boil: 1 cup water
Add: 2 lb. yellow squash, peeled and sliced
1 tsp. salt
1/8 tsp. sugar

Cover and cook over medium heat for 20 minutes or until tender.
Drain the squash and return it to the pan.

Add: $\frac{1}{4}$ cup butter, softened

Mash with a potato masher until the mixture is well blended

Add: cut sharp cheddar in small cubes to measure
1-1/4 cups
1 cup sour cream
 $\frac{1}{2}$ cup very finely chopped onion
1/3 cup grated Parmesan cheese
 $\frac{1}{4}$ cup dry white wine
salt and white pepper to taste

Pour the mixture into an 11" au gratin dish (an 8 x 8 pan will do fine if you don't have an au gratin dish).

Melt: 3 T. butter
Add: 1 cup bread crumbs

Mix so the bread crumbs are coated. Top the squash mixture with the crumbs. Bake at 350° for 20 - 30 minutes or until it is bubbling and the top is golden.