

Baked Scalloped Squash - from Elaine G.



3 lbs. of zucchini or yellow summer squash, sliced lengthwise
Water as needed to steam for 10 minutes
2 ozs. melted butter
1 Tblsp. sugar or 1 envelope of powdered sweetener
1/2 Tblsp. salt
1 tsp. black pepper
2 beaten eggs
1/2 cup bread crumbs
Optional: shredded cheese to taste

Steam the squash, then drain it and let it cool.
Mash it into large pieces with a potato masher.
Add all the other ingredients and mix well.
If desired, sprinkle some buttered crumbs on top.
Optional: Add some shredded cheese, too.
Bake in 9"x 9" or larger pan, uncovered, in 325 degree oven for 30 minutes.
Internal temperature should reach 165 degrees.

This is a great way to use that extra squash!