

Cypress Inn's Squash Casserole



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Daytime Alabama host

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THE CYPRESS INN'S COUNTRY CLUB SQUASH (Serves 6-7)

8 yellow squash, chopped

1/2 cup yellow onion, diced

2 tablespoons butter

1 teaspoon salt

1 teaspoon black pepper

8 ounces sour cream

2 cubes chicken bouillon

8 ounces cheddar cheese, shredded

1/2-3/4 loaf French bread, shredded

Place chopped squash, onions, butter and chicken bouillon in a stock pot and cover squash with cold water. Bring squash to a boil; reduce heat and simmer until squash is tender. Drain water from squash and add sour cream, 3/4 of the shredded cheese and 3/4 of the shredded bread crumbs. Mix all ingredients well and place in a 9x13 greased baking dish. Top with remaining bread crumbs and cheese. Bake in a 350-degree oven until top is golden brown.