

Y'all Come Over

Charming Your Guests with New Recipes,
Heirloom Treasures, and True Southern Hospitality



REBECCA LANG

Rizzoli



Squash Casserole

If you haven't had the South's most comforting of casseroles, now is your time. Squash casseroles can be dressed up with anything from saltines to French fried onions to homemade breadcrumbs. My go-to recipe is the version from my childhood: a cheesy Southern classic that's covered in Ritz crackers. It would be sinful to skip the crackers and butter on top. Assemble the casserole in advance and refrigerate up to 12 hours, then let it stand at room temperature for 30 minutes before baking. Add the crackers just before going into the oven.

serves 8

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| 3 pounds yellow squash, sliced into ½-inch-thick slices | 2 large eggs, lightly beaten ¼ cup mayonnaise |
| 1 sweet onion, chopped (about 1 cup) | 20 round buttery crackers, such as Ritz, crushed (about ¾ cup) |
| 2 tablespoons olive oil | 2 tablespoons unsalted butter, melted |
| 1½ teaspoons table salt, divided | |
| ½ teaspoon freshly ground black pepper | |
| 4 ounces shredded extra-sharp Cheddar cheese (1 cup) | |

1. Preheat the oven to 400°F. Arrange the squash and onion on a rimmed baking sheet. The vegetables will not be in a single layer. Toss with olive oil and sprinkle with ½ teaspoon salt and pepper. Cook for 35 minutes, or until squash is tender when pricked with a fork. The squash will not be browned. Set aside and allow to cool slightly.
2. Lower oven temperature to 350°F. Combine cheese, egg, mayonnaise, and remaining 1 teaspoon salt in a large mixing bowl. Use a slotted spoon to transfer squash and onions from the baking sheet into the mixing bowl, discarding any liquid left on the baking sheet. Gently stir to combine. Spoon the mixture into a lightly greased 11- x 7-inch baking dish.
3. Stir together crushed crackers and melted butter; sprinkle evenly over the top of casserole. Bake at 350°F for 30 to 35 minutes or until bubbly and golden brown.