

Laura's Southern Squash Casserole



Ingredients:

- 4 cups yellow squash cooked, steamed or boiled and drained
- 2 grated carrots
- 1 can of cream of chicken soup
- 1 stick butter
- Salt and cracked black pepper
- 1 large onion, diced
- 1/2 pint sour cream
- 1 small jar pimentos (drained)
- 1/2 lb. grated mild cheddar cheese
- 2 cups club crackers

Method: cut squash into 2-3 inch pieces and cook making sure you have enough for 4 cups worth. Mix all ingredients with 1/3 melted butter and season well with salt and pepper. Place in a casserole dish and bake at 350 for 45 minutes. Once casserole starts to bubble remove from oven. Crush up crackers and mix with remaining butter and sprinkle on top. Put casserole back in oven until crackers are golden brown.