

Squash Casserole

Serves 8

2 pounds yellow squash or zucchini (older larger squash may be used here), cleaned and cut into 1/2-inch rounds

1 yellow onion, peeled and cut into large dice

1 1/2 tablespoons salt

1 1/2 cups fresh breadcrumbs

3 large eggs, lightly beaten

1 cup heavy cream

1 teaspoon fresh thyme leaves

1 cup shredded sharp cheddar cheese

1 teaspoon freshly ground black pepper

Pinch cayenne pepper

1. Preheat the oven to 350° . Place squash and onion in a medium saucepan, and cover with water. Add 1 tablespoon salt, and bring to a boil. Reduce heat, and simmer until tender, about 20 minutes. Drain well, and transfer to a large bowl.

2. Add 1 cup breadcrumbs, eggs, cream, thyme, 1/2 cup cheese, black pepper, cayenne pepper, and remaining teaspoon salt. Gently stir to combine. Pour into a 2-quart shallow baking dish. Spread remaining 1/2 cup cheese and remaining 1/2 cup breadcrumbs over top. Cover, and bake until set, about 30 minutes. Uncover, and continue baking until top is browned, about 10 minutes more.

Sources:

Martha Phelps Stamps

Owner and executive chef

Martha's at the Plantation

www.marthasattheplantation.com

Belle Meade Plantation

5025 Harding Road

Nashville, TN 37205

615-353-2828

Recommended Reading:

Martha Phelps Stamps

"The New Southern Basics: Traditional Southern Food for Today"

(Cumberland House Publishing, 1997)

"Spring Pleasures: A Southern Seasons Book" (Cumberland House Publishing, 1999)

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