

Yellow Squash Casserole

- 2 pounds summer squash, sliced
- 1 medium onion, chopped
- 2/3 cup water
- 1/2 teaspoon salt
- 1/2 cup butter
- 1/4 teaspoon black pepper
- 2 tablespoons sugar
- 4 eggs, beaten
- 1/2 teaspoon soy sauce
- 1 1/2 cups shredded Cheddar cheese, divided
- 1 cup bread crumbs, divided
- 1/4 teaspoon paprika

In large saucepan, combine squash, onion, water and salt and cook until tender. Drain water and mash squash and onion in mixing bowl. Add butter, pepper, sugar, eggs, soy sauce, 1 cup grated cheese and 1/2 cup bread crumbs. Pour into greased 9" x 13" dish. Bake at 350 degrees for 20 minutes. Top with remaining 1/2 cup cheese and 1/2 cup bread crumbs. Sprinkle with paprika and continue baking 10-15 minutes. Serve hot.