

# Summer-Squash Casserole

From *The Essential New York Times Cookbook, 2010*



**Servings: 10**

*This may seem like it's over-the-top in fat and calories - well, I suppose it is - and you may scoff at using Ritz crackers. But taste this and you'll be a convert.*

- 2 pounds yellow squash
- 7 tablespoons butter
- 1 large onion, chopped
- 1 large clove garlic, chopped
- 1/2 red bell pepper, chopped
- 1/2 green bell pepper, chopped
- 1 medium jalapeño pepper, seeded and chopped (optional)
- 4 slices white bread, toasted
- 24 Ritz crackers, crumbed in food processor
- 1/2 pound sharp cheddar cheese, grated
- 4 large eggs, beaten
- 1/2 cup heavy whipping cream
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/4 teaspoon cayenne pepper

1. Preheat oven to 350 degrees. Butter a 2 1/2-quart baking dish. Cut the squash into 1/2-inch-thick slices. Cook in boiling, salted water until tender, about 10 minutes. Drain. Purée in a food processor.
2. Melt 6 tablespoons of the butter over medium heat. Add the onion, garlic and peppers and cook until just tender. Meanwhile, crumb the toast in a food processor, melt remaining butter and toss together.
3. Mix the squash purée, cracker crumbs and cheese. Stir in the eggs, cream, sugar and seasonings. Blend well. Pour into the baking dish. Top with bread crumbs and bake until browned, about 40 minutes.

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Per Serving (excluding unknown items): 326 Calories; 25g Fat (67.0% calories from fat); 11g Protein; 17g Carbohydrate; 2g Dietary Fiber; 147mg Cholesterol; 585mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>