

CREAMY SQUASH CASSEROLE

By Dorothy Zehnder

2 lbs. squash, cooked
1 can condensed cream of chicken soup (10 $\frac{3}{4}$ ounces)
1 cup sour cream
 $\frac{1}{3}$ cup melted butter
2 medium carrots, shredded
 $\frac{1}{2}$ cup onion, chopped
 $\frac{2}{4}$ cups herb-seasoned stuffing mix or croutons

Cook squash by cutting into wedges and simmer in water until tender. Cool, peel and scoop out squash pulp. Mash pulp and mix together next five ingredients. Put in a greased baking dish. Sprinkle dry stuffing or croutons over top. Bake uncovered in preheated 350° oven for 30-40 minutes.

Yield: 12 servings

Note from Dorothy – this recipe is great for any type of squash, but my favorite is Bavarian Inn's Blue Hubbard squash grown right here in Frankenmuth by the Fred Weiss Family Farm. We just had our annual Squash Round-up and are now processing 63 tons of squash for our dining room and delicious pumpkin baked goods.