Yellow Squash Casserole

Makes 8 servings

From Southern Living

3 lbs. yellow squash, sliced

5 tbsp. butter, divided

1 small onion, chopped (about ½ cup)

1 c. (4 oz.) shredded sharp Cheddar cheese

2 large eggs, lightly beaten

¼ c. mayonnaise

2 tsp. sugar

1 tsp. salt

20 round buttery crackers, crushed (about ¾ c.)

Cook squash in boiling water to cover in a large skillet 8 to 10 minutes or just until tender. Drain well; gently press between paper towels.

Melt 4 tablespoons butter in skillet over medium-high heat; add onion, and sauté 5 minutes or until tender. Remove skillet from heat; stir in squash, cheese, and next 4 ingredients. Spoon mixture into a lightly greased 11x7 inch baking dish.

Melt remaining 1 tablespoon butter. Stir together melted butter and crushed crackers; sprinkle evenly over top of casserole.

Bake at 350 degrees for 30 to 35 minutes or until set.

Note: To lighten, use low-fat versions and use olive oil or coconut oil to sauté in.