

Savory Squash en Casserole

A MIXTURE of one-half cup of bread crumbs, one-quarter to one-half cup of grated cheese, and one tablespoon of melted butter makes an excellent and different topping. This is especially suitable if one-quarter cup of chili sauce is folded into the three- to four-cup quantity of mashed squash.

A richer squash en casserole is obtained if the squash, after mashing, is dried for about ten minutes with constant stirring over a slow flame. This will permit the addition of extra seasonings, as cream and egg yolk. Use one egg yolk to four cups of mashed squash and add cream up to one-quarter of a cup, according to the dryness.