

SQUASH CASSEROLE

THE SOUTH HAS a long tradition of casseroles—but it is at home, not restaurants, that they are most cherished. The pride of the covered dish supper, it takes a talented cook to get all the ingredients to come together as one.

- 2TABLESPOONS BUTTER
- 3ZUCCHINI, THINLY SLICED (ABOUT 4 CUPS)
- 3YELLOW SQUASH, THINLY SLICED (ABOUT 4 CUPS)
- 1CUP ONION, DICED (ABOUT 1 MEDIUM)
- 1/2CUP CELERY, DICED (ABOUT 2 SMALL RIBS)
- 1 CLOVE GARLIC, MINCED
- 4 EGGS, BEATEN
- 1 1/2CUP CHEDDAR CHEESE, GRATED
- 1/2CUP PARMESAN CHEESE, GRATED
- 1 1/2TABLESPOONS FRESH BASIL, CHOPPED
- 1 1/2TABLESPOONS FRESH PARSLEY, CHOPPED
- 1/2TEASPOON TABASCO
- 1/2TEASPOON SALT
- 1/4TEASPOON FRESHLY GROUND BLACK PEPPER
- 1/8TEASPOON NUTMEG
- 1/4TEASPOON SUGAR
- 3CUPS DRIED BREADCRUMBS

Preheat the oven to 350F. Grease an 8x8 baking dish, dust with bread crumbs and set aside.

Heat butter in a large skillet over medium-high heat. Add the onion and celery and cook, stirring occasionally until edges of onion start to turn golden brown, add garlic and cook another minute, add squash and cook until it is tender and browns slightly, approximately 10 minutes. Set aside and let cool.

In a medium bowl, combine the beaten eggs, cheeses, basil, parsley, Tabasco, salt, pepper, nutmeg and sugar. Set aside.

Pulse 1/3 of the squash mixture in a food processor until it is chunky-smooth. Add to the bowl with the rest of squash and the egg and cheese mixture and stir to combine.

Pour the mixture into the prepared baking dish and top with an even coating of the breadcrumbs. Bake for 35- 40 minutes, or until the egg sets and mixture is puffed slightly.

Serves 6

