

Sausage and Squash Casserole

Ingredients

6-8 medium squash, sliced	1 1/2 tsp. salt
2 sliced onions	1/2 tsp. pepper
Sour cream	1 tsp. poultry seasoning
2 eggs	1 1/2 cups grated cheese
1 (5.3 oz) evaporated milk	1/2 cup bread crumbs
1 lb. sausage	

Preparation

Place squash and onions in a saucepan with a little water; cover and cook until tender; drain. Meanwhile, break up sausage and cook in a frying pan until done but not browned. Drain. Mash squash mixture and add a little sour cream. Place a layer of squash and meat in a greased casserole dish. Add half of the cheese. Mix eggs, milk and seasonings. Pour half of egg mixture over cheese. Add remaining layer of squash and sausage; add remaining egg mixture; add cheese. If desired you can top with bread crumbs. Bake at 350 degrees for 25-35 minutes.