**Cheesy Squash Casserole – Paula Deen**

**Ingredients:**

* 1 tablespoon vegetable oil
* 6 medium yellow summer squash, thinly sliced
* 1 large Vidalia onion, thinly sliced
* 1 tablespoon butter
* 1/2 cup grated Parmesan
* 1 cup shredded sharp Cheddar
* 1/2 cup sour cream
* Salt and freshly ground black pepper
* 1 sleeve crackers, crushed medium to fine (recommended: Ritz)

**Directions:**

* Preheat the oven to 350 degrees F. Grease a 2-quart casserole dish.
* Heat the oil in a large skillet over medium heat. Sauté the squash, onion, and butter until soft. Transfer to a bowl and stir in the Parmesan, Cheddar, and sour cream. Add salt and pepper, to taste.
* Place in the prepared [casserole dish](http://www.foodterms.com/encyclopedia/casserole/index.html) and sprinkle the cracker crumbs evenly over the top. Bake for 20 minutes or until the top is golden and bubbly

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