

SQUASH CASSEROLE

1 ½ Lb. small yellow squash 2 Med. Onions 1 Can (10 ½ Oz.) undiluted Condensed Cream of Chicken Soup 8 Oz. Sour Cream 1 Jar (4 Oz.) diced Pimientos, drained	1 Can (8 Oz..) sliced water chestnuts drained 1 tsp. salt in water ½ C. butter or margarine (¼ Lb.) 2 C. Herbal Stuffing Mix, (about ½ of an 8 Oz. package
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Wash squash, trim stem ends, slice into ¼ inch slices. Place squash in saucepan; cover with water, add salt. Bring to boil, cover, reduce heat to moderately low and simmer 3 to 4 minutes or until tender. Drain thoroughly. Peel and finely chop onions. Put onions, cream of chicken soup, sour cream, diced pimientos and water chestnut into large bowl. Mix thoroughly. Add drained squash & toss. Heat oven 350 degrees. Heat 6 TBS butter in large skillet over moderately high heat until melted. Add stuffing and toss well. Save 1 C. stuffing, transfer remainder to 2-Qt. baking dish & spread with back of wooden spoon. Spoon squash mixture over stuffing mixture in casserole, sprinkle reserved stuffing around edges of squash mixture. Cut remaining 2 TBS butter into small pieces & dot top of casserole. Place on center rack of 350 oven, bake 30 to 45 min. until squash is hot & bubbly & stuffing crumbs are crispy and lightly browned. About 8 servings.