

## ALAMO BAKED SQUASH

6 lbs fresh yellow summer squash, sliced or cubed  
2 Tbsp salt in water to cover cut squash  
1 tsp black pepper  
1/2 cup butter, divided  
6 eggs  
1 cup sweet milk  
1 medium onion, chopped  
1 medium bell pepper, chopped  
3/4 cup cracker meal (fine crumbs)  
1/4 cup pimento, fresh or bottled, or 1 small red bell pepper  
1/4 cup sugar  
cracker crumbs for topping

Boil cut squash in water with salt until tender. Drain and put into large mixing bowl.

Saute onion and green pepper (and fresh pimento or red bell pepper, if available) in 2 Tbsp. butter until tender. Add to cooked squash with the remaining butter (melted), beaten eggs, milk, cracker meal, bottled pimento (if used), and sugar. Mix until smoothly combined.

Pour into shallow baking dish, sprinkle with cracker crumbs and bake in 350 degree oven for 35 minutes.

Serves 10-12.