

Grandma's Yellow Squash Casserole

Serves 6

- 1 stick butter
- 1 medium onion, diced small
- 1 package Pepperidge Farm Corn Bread Stuffing
- 10 small yellow squash (or 8 medium size), diced medium
- 1 medium size carrot, grated
- 1 teaspoon garlic powder
- 1 can Campbell's Cream of Chicken Soup
- 1 cup sour cream

Heat a large skillet over medium high heat for 1 minute. Add the butter and onions and reduce the heat to medium low. Sauté onions until soft: about 10 minutes. Remove 2 tablespoons of the onion / butter mixture and set aside. Place the breadcrumbs in a large bowl and add the onion / butter mixture. Mix well and set aside. Heat a medium size sauce pot over medium high heat for 1 minute. Add the squash and sauté for 8-10 minutes or until softened. Add the 2 tablespoon reserved onions / butter mixture, grated carrot, garlic powder and salt and pepper to taste. Cook for 1 minute. Add the squash to a large bowl. Add the soup and sour cream and stir to combine. Place 3 tablespoon of the stuffing mixture to the bottom of a medium size baking dish. Add the squash mixture and top with the breadcrumb / onion mixture. *If using the following day, cover with foil and refrigerate. Bake at 350 degrees for 20 - 25 minutes, or until lightly browned on top.

Cranberry Sauce

- 1 cup sugar
- 1 cup water
- 1 bag fresh cranberries
- Zest of one orange
- Juice of one orange
- Lemon wedge

Add the sugar and water to a medium size sauce pot and bring to a simmer over medium high heat. Add the cranberries and reduce heat to medium. Simmer for one minute and add the orange zest. Simmer for 2 minutes and add the orange juice. Simmer until all the cranberries have popped open and sauce thickens; about 3 minutes. Place the sauce in a bowl and let cool for 45 minutes before refrigerating. Add the juice of one lemon wedge and stir just before serving.