

(Almost) Famous Recipes of the Month

Pepper-Jack Squash Casserole

2 lb. yellow squash, ¼" slices
1 sweet large onion, chopped
2 ribs celery, chopped
4 T butter, divided to easily melt and mix
6 – 8 oz Pepper Jack cheese, shredded
1 large egg, beaten with 1/3 cup milk
Salt and pepper to taste
Buttered cracker crumbs to taste

Boil first three ingredients in a small amount of water until tender; drain in colander. While hot, stir next four ingredients into vegetables until well mixed. Turn into a greased casserole dish and top with buttered cracker crumbs. Bake at 350 until set (kind of a soufflé-texture, not "runny"). 6 servings

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### **Lemon Love Notes**

1 stick butter, melted  
1 c flour  
¼ c powdered sugar  
Mix all and pat into 8 or 9" square baking pan. Bake at 350 for 10 – 15 minutes, until crust is set.

1 c sugar  
2 T all-purpose flour  
½ t baking powder  
2 T lemon juice (preferably fresh)  
2 eggs, beaten  
Powdered sugar for dusting

Combine dry ingredients. Add lemon juice and eggs and mix well.

Pour over the baked mixture and bake at 350 for an additional 25 minutes. Sprinkle with powdered sugar and cool before cutting into bars. Makes 16

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