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Baked Squash

By Dorothy Jones

2 lb. yellow squash
1 1/2 cup water
1 tsp. salt
2 eggs
1/2 tsp. pepper
1 cup cracker crumbs
1/4 lb. butter, melted

Slice squash 1/4 inch thick. Cook in water until just tender (about 10 minutes). Drain well. Beat the eggs with salt and pepper, blending well. Add one-half of the butter. Pour into a greased or sprayed baking dish, approximately 6x9 inches. Place the squash over the butter crumb mixture. Cover with the remaining crumbs. Pour the remaining butter over the top. Before baking sprinkle generously with Mozzarella or Parmesan cheese. Bake in 45 deg. oven for 20 minutes. Serves 6-8