

# **SUMMER SQUASH CASSEROLE**

2-3 medium summer squash  
2-3 small/medium zucchini  
1 + ½ can (10.75 oz) of cream of mushroom soup  
2 C shredded cheddar + 1 C for top of casserole  
1 heaping cup of sour cream  
2-3 C homemade croutons (recipe below)

Steam squash and zucchini (in microwave) or boil for a few minutes until just tender. Drain. Mix soup, sour cream, and cheddar cheese. Starting with croutons layer:

croutons  
squash  
soup mix  
croutons  
squash  
soup mix

in a 2.5 qt casserole dish {I used an oval Corningware casserole dish but I think a 9x13 baking dish would suffice!}. Top with shredded cheddar. Bake at 350 for 30 minutes. Let sit for a few minutes before serving.

## **HOMEMADE CROUTONS**

3-4 croissants  
Melted butter  
Jane's Krazy salt

Cut croissants into cubes and brush with melted butter and spread on parchment paper lined baking sheet. Sprinkle with Jane's Krazy salt. Bake at 250 for 10 minutes. Remove pan turn croissants over and bake for another 10 minutes continue this process until the croutons are light and crispy.