

Cheesy Squash-Potato Casserole

- ¼ c. melted butter (half a cube)
- 1 small chopped onion
- 1 medium yellow squash, chopped
- 4-6 potatoes, (I use 4 really large ones or 6 medium ones)
 Peeled and sliced.
- 1 can cream of mushroom soup
- 1 pt. of sour cream
- 2 c. cheddar cheese
- 8 oz. of bacon, ham or Spam, chopped

Put the sliced potatoes in a pot of water and simmer until soft.

Melt the butter and put in the bottom of a large casserole dish.

Add the soup and the sour cream and mix together. Next add the onion and squash and mix well. Add ½ of the cheese, reserving 1 cup to sprinkle on top. Finally blend in the bacon, ham or Spam. Next, add the potatoes and mix well until everything is blended and coated. Smooth into the casserole to level it out and then sprinkle with the remaining cheese.

Put the uncovered dish into a 350 degree F. oven and bake for 30-45 min. Serve it up! So good!