

BUTTERNUT SQUASH CASSEROLE

MAKES 4 TO 6 SERVINGS

- 1 butternut squash, peeled,
seeded, and cut into 2-inch cubes
(about 1³/₄ pounds)
- 1 tablespoon butter or margarine
- 1 small onion, minced
- 1 garlic clove, minced
- 3 tablespoons butter, melted and
divided
- 2 large eggs, lightly beaten
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup fresh cranberries, chopped
- 1 cup fresh soft breadcrumbs

BRING squash and water to cover to a boil; cook 30 minutes or until tender. Remove from heat; drain. Mash until smooth.

MELT 1 tablespoon butter in skillet. Add onion and garlic; sauté 5 minutes or until tender. Remove from heat; stir in squash, 2 tablespoons butter, eggs, and next 3 ingredients. Fold in cranberries. Spoon into lightly greased 1-quart baking dish.

COMBINE breadcrumbs and remaining 1 tablespoon butter. Sprinkle over casserole.

BAKE at 375° for 1 hour and 15 minutes or until set and golden. Prep: 10 min.; Cook: 35 min.; Bake: 1 hr., 15 min.

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