

Southern Squash Casserole: Cheesy, Creamy & Classic Comfort

Get ready to indulge in a true taste of the South with this classic



OVEN
350°F

TIME
5-7 min

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INGREDIENTS

- 4-5 regular yellow squash, cut into circles (about 6-7 cups sliced)
- 1 large sweet onion, cut into small pieces
- 2 T bacon grease or butter (for cooking squash/onion)
- Salt/Pepper to taste
- 2 cups shredded cheddar cheese
- 1 can (10.5 oz) cream of mushroom or chicken soup (condensed)
- 1/4 cup mayonnaise
- 1 can (12 oz) evaporated milk (not sweetened condensed milk)
- 3 eggs, large
- 2 sleeves saltine or ritz crackers (about 50-60 crackers total)
- 1 stick (1/2 cup) butter, melted (for cracker topping)

Swaps and Notes:

Yellow Squash: Regular yellow summer squash is perfect. You can also use zucchini or a mix of both. Cut into uniform circles (rounds) or half-moons for even cooking.

Sweet Onion: A large sweet onion (like Vidalia) complements the squash well. Yellow onion can also be used.

Bacon Grease/Butter: Bacon grease adds a traditional smoky depth, but butter works perfectly fine.

Shredded Cheddar Cheese: Sharp or mild cheddar works great. A Colby Jack blend or a mix with a touch of Parmesan would also be delicious.

Cream of Mushroom/Chicken Soup: Condensed cream of mushroom or cream of chicken soup provides the classic creamy base.

Mayonnaise: Adds richness and tang. Do not substitute with Miracle Whip, as the flavor is different.

Evaporated Milk: This is crucial for the creamy consistency; do not use sweetened condensed milk (which is very different and sweet!).

Eggs: Act as a binder and help the casserole set.

Saltine or Ritz Crackers: Both work wonderfully for the topping, providing a salty crunch. Ritz crackers will be more buttery. Crush them into small pieces.

Butter (for topping): Melted butter mixed with the crushed crackers creates that irresistible golden, crispy topping.

DIRECTIONS

1. Let's get this delicious : Southern Squash Casserole baking!
2. **Boil : Squash and Onion:** In a large pot or Dutch oven, combine the 4-5 regular yellow squash (cut into circles) and 1 large sweet onion (cut into small pieces). Add 2 tablespoons of bacon grease or butter. Pour in about 2 cups of water. Bring to a boil and cook just until the squash and onion are softened, typically about 5-7 minutes. Drain incredibly well!! Drain!! Well!! LOL. Use a colander and shake thoroughly to remove as much excess water as possible. This step is crucial for preventing a watery casserole.
3. **Prepare : Creamy Mixture:** In a separate large mixing bowl, whisk together the 1 can of cream of mushroom or chicken soup, 3 large eggs, 1 can of evaporated milk, 1/4 cup of mayonnaise, 2 cups of shredded cheddar cheese, salt, and pepper to taste. Mix well until all ingredients are thoroughly combined and smooth.
4. **Combine & : Pour into Dish:** Add the thoroughly drained squash and onion mixture to the wet mixture in the bowl. Gently fold to combine everything. Pour the entire mixture into a 9x13 inch baking dish that has been well-sprayed or greased with cooking spray or butter. Spread evenly.
5. **Prepare : Cracker Topping:** Take the 2 sleeves of saltine or Ritz crackers. Crush them into small pieces (you can use a food processor, a rolling pin in a zip-top bag, or just your hands). In a small bowl, pour the 1 stick (1/2 cup) of melted butter over the crushed crackers. Stir with a fork until the crumbs are well coated.

6. **Top & Bake:** Sprinkle the buttered cracker mixture evenly over the top of the casserole, creating a delicious, crunchy crust. Place the casserole into a preheated oven at 350°F (175°C). Bake for 35-40 minutes, or until the casserole is set in the center (it should not be jiggly), golden brown on top, and bubbly around the edges.
7. **Serve:** Remove from the oven. Let it cool slightly for 5-10 minutes before serving to allow it to set. Enjoy your cheesy, creamy, and comforting Southern Squash Casserole!

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TIPS FOR SUCCESS

This is the single most important tip for a non-watery casserole.

After boiling, drain in a colander, then press out extra liquid with paper towels or a clean kitchen towel.

Room Temperature Ingredients (Creamy Mix): While not explicitly stated, ensure your soup, mayonnaise, and evaporated milk are not ice cold if possible, to prevent curdling the eggs when mixed.

Eggs should definitely be room temperature.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-squash-casserole-cheesy-creamy-classic-comfort/>