

Summer Squash Surprise

~ 3 - 4 medium crookneck (summer) squash, sliced about 1/8th in. thick

~ 1 large onion diced

~ 3 cups water

~ 1 tbsp bacon grease

~ 1 tbsp butter

~ 1 large tomato sliced

~ 1 cup shredded Mexican style cheese mixture, or cheese of choice

~ 1/2 cup dried onion flakes

~ grated Parmesan cheese

Combine squash and onion in pot with water. Boil until tender.

Pour off almost all the water.

Add butter and bacon grease. Mix well.

Place squash mixture in a greased 7" x 11" glass baking dish.

Cover with sliced tomatoes. Sprinkle on shredded cheese.

Sprinkle with dried onions and top with parmesan cheese.

Place in broiler for about 15 minutes or until a light crust develops.