

## Country Club Squash

2 lbs Yellow Squash sliced  
 $\frac{1}{2}$  cup chopped Onions  
 $\frac{1}{2}$  cup Water  
1 8 oz carton Sour Cream  
 $\frac{1}{2}$  tsp Salt  
 $\frac{1}{4}$  tsp Pepper  
 $\frac{1}{4}$  tsp dried Basil  
1 cup Soft Breadcrumbs  
 $\frac{1}{2}$  cup (2 oz) shredded medium Cheddar Cheese  
 $\frac{1}{3}$  cup Butter or Margarine, melted  
 $\frac{1}{2}$  tsp Paprika  
8 slices Bacon, cooked and crumbled

Cook squash and onion in  $\frac{1}{2}$  cup boiling water until tender; drain and mash. Combine squash, sour cream, salt, pepper and basil. Pour into a greased 2 quart casserole. Combine breadcrumbs, cheese, butter and paprika. Sprinkle over squash mixture. Top with bacon. Bake at 300 degrees for 20 minutes.

Serves 6