

Blackeyed Pea's Baked Squash

Submitted by Pam Wilson

5 pounds medium sized yellow squash
2 eggs -- beaten
1/2 medium onions cut in half
1 cup bread crumbs
1/2 cup bread crumbs for topping
or Ritz crackers crumbled
And mixed with melted butter
1/2 medium onion,
chopped and lightly sauted in butter
1 stick butter melted
1/4 cup sugar
Salt and pepper



What about my peas???

Cut tips off squash and cut each into 3 or 4 pieces. Drop squash and onion into a large saucepan with enough boiling water to cover. Return to boil, reduce heat and cook until tender. Drain thoroughly, in colander, pressing out excess water with back of spoon and mash. Combine with beaten eggs, 1 cup bread crumbs, 1/4 cup butter, sugar, onion, sauted in 1/2 cup butter and salt and pepper. Turn into buttered 3 quart casserole. Cover with light layer of bread crumbs or cracker crumbs mixed with 1/4 cup melted butter. Bake at 350° for 20 to 25 minutes or until lightly browned.

The Best Ever Hot Spinach Dip

Submitted by Brandi Lewis



Okay, I know it's spinach...but I'm serious! It's the BEST ever!!

8oz cream cheese
1/2 cup mayo
2 green onions, sliced
1 T dried parsley flakes
10oz frozen, chopped spinach
cooked and well drained
6 slices crisp and crumbled bacon
1/3 cup parmesan cheese
2 tsp. lemon juice

Soften cream cheese
(1-2 minutes in microwave)
Add the rest of the ingredients.
Heat until hot.

** Serve with fresh veggies and/or bread.

I never add the bacon and I still think it tastes good, but that is just my opinion.