

BROCCOLI CASSEROLE

Recipe information: Served @ Roast Pork Dinner.

Ingredients:

2 - 3 Heads Broccoli Crowns

1 Can Cream of Mushroom Soup

½ Cup Mayo

1 Cup Milk

1 Egg

1-2 Jars Old English Cheddar Cheese

Italian Seasoned Bread Crumbs

Directions:

1. Cut broccoli crowns in bite size pieces and place in 9 X 13 pan. sprinkle w/water and nuke for 3-4 minutes.
2. Beat the egg and mix w/mayo & milk. Pour over the broccoli
3. Top the mixture with scant teaspoons of the old English cheese
4. Sprinkle bread crumbs over the top and pour 4-6 tablespoons melted butter over the top
5. Bake 350° until browned & bubbly.

You may substitute your choice of creamed soup such as celery, chicken etc.

Also, sauté 1/2 chopped onion until translucent, julienne one or two carrots and pre-cook with the broccoli and mix as before.