

# Asparagus Au Gratin

Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.

*1 pound asparagus, cut in  
one-inch lengths  
4 tablespoons butter  
4 tablespoons flour  
2 cups milk  
1 cup grated cheese  
4 hard-cooked eggs,  
chopped  
battered bread crumbs*

Preheat the oven to 350 degrees.

In a saucepan, cook the asparagus in salted water for 10 minutes. Drain well.

In a saucepan, melt the butter. Blend in the flour. Add the milk slowly. Cook until thick and smooth.

In a greased casserole dish, place a layer of asparagus, a layer of chopped egg and a layer of sauce. Repeat the layers. Sprinkle cheese over each layer.

Season with salt and pepper. Top the dish with bread crumbs.

Bake for 30 minutes.

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Per Serving (excluding unknown items): 1642 Calories; 122g Fat (66.2% calories from fat); 79g Protein; 61g Carbohydrate; 6g Dietary Fiber; 1157mg Cholesterol; 1665mg Sodium. Exchanges: 1 1/2 Grain(Starch); 7 1/2 Lean Meat; 2 Vegetable; 2 Non-Fat Milk; 19 Fat.