

# Asparagus Casserole

Jane Darmofal

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 4**

*1 can (15 ounce)  
asparagus, drained and  
chopped  
1 jar (2 ounce) pimiento,  
drained and chopped  
1 cup Cheddar cheese,  
shredded  
1 cup cracker crumbs  
2 eggs, beaten  
1/4 cup butter, melted  
1 cup milk  
1/2 teaspoon salt  
1 teaspoon pepper*

Preheat the oven to 400 degrees.

In a bowl, combine the asparagus, pimiento, cheese, cracker crumbs, eggs, butter, milk, salt and pepper. Mix well.

Spoon into a greased baking dish.

Bake for 30 minutes.

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Per Serving (excluding unknown items): 293 Calories; 25g Fat (77.5% calories from fat); 13g Protein; 4g Carbohydrate; trace Dietary Fiber; 175mg Cholesterol; 625mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 Fat.