

Bleu Cheese Broccoli

Rosalie Schultz - Lansing, IL
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Servings: 6

*2 tablespoons butter,
melted
2 tablespoons flour
1 package (3 ounce) cream
cheese, softened
1 ounce bleu cheese,
crumbled
1 cup milk
2 packages (10 ounce)
chopped broccoli
1/3 cup crushed Ritz
crackers*

Preparation Time: 10 minutes**Bake Time: 30 minutes**

In a saucepan, stir together the butter, flour, cream cheese, bleu cheese and milk. Heat until it boils.

Stir in the drained broccoli which has been cooked according to package directions.

Pour the mixture into a one-quart casserole dish.

Top with the crushed crackers.

Bake in the oven at 350 degrees for 30 minutes.

Per Serving (excluding unknown items): 228 Calories; 20g Fat (77.7% calories from fat); 6g Protein; 7g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 247mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat.