

Broccoli and Creamed Corn Casserole

Lesta Schreiber

The Pennsylvania State Grange Cookbook (1992)

Servings: 4

*1 package (10 ounce)
frozen chopped broccoli
1 can (20 ounce) cream-
style corn
1 egg
2 tablespoons margarine,
melted
2 tablespoons onion,
chopped
16 to 20 crackers, crushed
1/4 cup margarine
paprika (to taste)*

Preheat the oven to 350 degrees.

Cook the broccoli according to package directions.

In a bowl, combine the broccoli, corn, egg, two tablespoons of margarine and the onion. Mix well. Spoon into a buttered two-quart baking dish.

Top with a mixture of the cracker crumbs and 1/4 cup of margarine. Sprinkle with paprika.

Bake for 25 minutes.

Per Serving (excluding unknown items): 225 Calories; 20g Fat (78.4% calories from fat); 3g Protein; 9g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 374mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 4 Fat.