

Side Dishes

Broccoli Carrot Casserole

Riverside Bank (Georgia) Cookbook

This dish may be prepared and frozen and baked at a later time.

2 cups carrots, diagonally sliced
2 cups broccoli florets, cut into small pieces
1 cup artichoke hearts, cut in quarters
1 cup mayonnaise
1 cup cream of mushroom soup
1 1/2 cups sharp cheddar cheese, grated
2 eggs, beaten
2 cups Ritz cracker crumbs
3 tablespoons lemon juice

Preheat oven to 325 degrees.

Cook carrots in boiling water for three minutes and then add broccoli for five minutes more on low heat. Cook until barely done.

Mix soup and mayonnaise with eggs. Add sherry and whisk well. Fold sauce into carrots and broccoli; add 1/3 of cheese .

Coat baking dish with buttery spray and place artichoke hearts in the bottom. Pour the vegetable mixture over artichoke hearts and spread evenly.

Sprinkle with cracker crumbs (or seasoned breadcrumbs/croutons); top with the rest of the grated cheese.

Bake for 35 minutes.

Per Serving (excluding unknown items): 2788 Calories; 263g Fat (80.8% calories from fat); 73g Protein; 69g Carbohydrate; 22g Dietary Fiber; 682mg Cholesterol; 3768mg Sodium. Exchanges: 1/2 Grain(Starch); 7 1/2 Lean Meat; 10 Vegetable; 1/2 Fruit; 26 Fat.