

Broccoli Casserole V

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*2 tablespoons butter,
melted
2 tablespoons all-purpose
flour
1 package (3 ounce) cream
cheese, softened
1/4 cup Bleu cheese,
softened
1 cup milk
2 Packages (10 Ounce Ea)
frozen chopped broccoli,
cooked and well drained
1/3 cup crackers, crushed*

Preheat the oven to 350 degrees.

In large saucepan , blend the butter, flour, cream cheese and Bleu cheese. Add milk. Cook and stir until the mixture boils.

Stir in the cooked broccoli.

Place the mixture into a one-quart casserole. Top with cracker crumbs.

Bake for 30 minutes.

Per Serving (excluding unknown items): 1659 Calories; 129g Fat (69.7% calories from fat); 41g Protein; 86g Carbohydrate; 3g Dietary Fiber; 371mg Cholesterol; 2452mg Sodium. Exchanges: 4 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 1 Non-Fat Milk; 24 Fat.