

Broccoli Casserole XII

Audrey Nolt - Minnetonka, MN

Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

*2 Packages (10 Ounce Ea)
chopped broccoli
12 slices bacon, fried crisp
and crumbled
1 teaspoon salt
1 cup sour cream
1/2 cup French fried onion
rings, crumbled
1 jar (2 ounce) pimientos,
drained*

Preparation Time: 10 minutes

Bake Time: 15 minutes

Cook the broccoli according to package directions. Drain.

In a bowl, mix the broccoli with the crisp bacon and salt. Place the mixture into a 1-1/2 quart casserole dish.

Spoon the sour cream over the center of the dish and sprinkle the onions on top.

Place a ring of pimientos around the edge.

Bake in the oven at 350 degrees for 10 to 15 minutes.

Per Serving (excluding unknown items): 983 Calories; 86g Fat (77.6% calories from fat); 36g Protein; 20g Carbohydrate; 5g Dietary Fiber; 167mg Cholesterol; 3516mg Sodium. Exchanges: 3 Lean Meat; 2 Vegetable; 1/2 Non-Fat Milk; 15 Fat.