

Broccoli Cheese Casserole

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*2 packages (10 ounce ea)
frozen chopped broccoli
florets
1 medium onion, chopped
1 can cream of mushroom
soup
2 eggs, beaten
4 tablespoons butter
dash black pepper
4 ounces Monterey Jack
cheese, grated
1 cup mayonnaise
9 ritz crackers (for topping)*

Preheat the oven to 375 degrees.

Saute' the onion in butter. Steam the broccoli for 5 minutes. Drain.

In a bowl, combine the broccoli, onion, soup, eggs, butter, pepper, cheese and mayonnaise.

Turn the mixture into a greased casserole dish. Top with crumbled crackers.

Bake for 45 minutes.

(For a change, you can use two pie crusts instead of a casserole dish.)

Per Serving (excluding unknown items): 2726 Calories; 286g Fat (90.6% calories from fat); 47g Protein; 20g Carbohydrate; 2g Dietary Fiber; 729mg Cholesterol; 3502mg Sodium. Exchanges: 1/2 Grain(Starch); 5 1/2 Lean Meat; 1 1/2 Vegetable; 32 Fat.