
Corn-Broccoli Casserole

Helen R Krol - Hudson's West Warren

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 6

1 can (16 ounce) cream-style corn
1 package (10 ounce) frozen broccoli cuts, cooked and drained
1 egg, slightly beaten
1/2 cup (12 crackers) coarse saltine cracker crumbs
1 tablespoon minced onion
2 tablespoons butter or margarine, melted
1/2 teaspoon salt
dash pepper
1/4 cup (6 crackers) coarse saltine cracker crumbs
1 tablespoon butter or margarine, melted

Preheat the oven to 350 degrees.

In a medium bowl, combine the corn, broccoli, egg, 1/2 cup saltine crumbs, onion, two tablespoons of butter, salt and pepper. Pour into a one-quart casserole.

In a bowl, combine the 1/4 cup of saltine crumbs and one tablespoon of butter. Sprinkle over the vegetables.

Bake, uncovered, for 35 to 40 minutes.

Side Dishes

Per Serving (excluding unknown items): 64 Calories; 7g Fat (91.7% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 51mg Cholesterol; 248mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 1 Fat.