

Stuffed Broccoli

Jane Cathcart

The Pennsylvania State Grange Cookbook (1992)

Servings: 8

*2 packages (10 ounce ea)
frozen chopped broccoli
1/2 cup butter
4 cubes chicken bouillon,
crushed
1/4 cup flour
2 cups milk
6 tablespoons butter
2/3 cup water
1 package stuffing mix*

Preheat the oven to 350 degrees.

Cook the broccoli according to package directions. Drain. Place in a three-quart baking dish.

In a small saucepan, melt 1/2 cup of butter. Stir in the bouillon, flour and milk. Cook over medium heat until thickened, stirring constantly. Pour over the broccoli.

In a saucepan, melt six tablespoons of butter. Add the water.

In a bowl, place the stuffing mix. Pour the butter over the stuffing mix. Toss until mixed. Spread over the broccoli mixture.

Bake for 30 minutes.

Per Serving (excluding unknown items): 241 Calories; 23g Fat (83.8% calories from fat); 3g Protein; 7g Carbohydrate; trace Dietary Fiber; 63mg Cholesterol; 977mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.