
Au Gratin Carrots

Carmie Brown - Hudson's Kalamazoo

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

Servings: 6

3 cups cooked carrots, sliced

1 can (10-3/4 ounce) cream of celery soup

4 ounces shredded cheddar cheese

1/4 cup dry bread crumbs

1 tablespoon butter, melted

Preheat the oven to 350 degrees.

In a medium bowl, combine the carrots, soup and cheese.

Pour into a greased one-quart casserole.

In a bowl, combine the bread crumbs and the butter. Sprinkle over the carrots.

Bake for 25 minutes.

Side Dishes

Per Serving (excluding unknown items): 160 Calories; 9g Fat (52.4% calories from fat); 6g Protein; 13g Carbohydrate; 3g Dietary Fiber; 27mg Cholesterol; 384mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 1 1/2 Fat.