

Carrot Casserole IV

Meribeth Ingram - Avondale Estates, GA
Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 10 servings

*1 1/2 cups cooked, mashed
carrots
2 eggs, slightly beaten
2/3 stick margarine
2 cups grated sharp yellow
cheese
1/3 cup milk
1/4 teaspoon salt*

Preparation Time: 15 minutes**Bake Time: 45 minutes**

In a bowl, combine the carrots, eggs, margarine, cheese, milk and salt.

Turn the mixture into a greased two-quart casserole dish.

Place the casserole in a pan of warm water.

Bake slowly in the oven at 300 to 350 degrees for 45 minutes.

Per Serving (excluding unknown items): 733 Calories; 73g Fat (88.6% calories from fat); 16g Protein; 5g Carbohydrate; 0g Dietary Fiber; 435mg Cholesterol; 1416mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 13 Fat.