

Carrot Casserole V

Jan Roberts

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 pound carrots, sliced
diagonally
1/2 cup mayonnaise
1/4 cup liquid from boiled
carrots
2 tablespoons grated onions
1 tablespoon horseradish
1/2 cup butter or margarine,
melted
1/2 cup flavored bread
crumbs*

Place the carrots in a saucepan with water. Boil until tender.

In a bowl, blend with a whisk the mayonnaise, onion, horseradish and 1/4 cup of water from boiling the carrots.

Place the boiled carrots in a casserole dish. Pour the sauce mixture over the carrots.

In a bowl, blend the butter and bread crumbs. Spread over the top of the carrots.

Bake in the oven at 350 degrees until bubbly, 20 to 30 minutes.

Per Serving (excluding unknown items): 1790 Calories; 186g Fat (89.1% calories from fat); 7g Protein; 44g Carbohydrate; 13g Dietary Fiber; 287mg Cholesterol; 1721mg Sodium. Exchanges: 8 1/2 Vegetable; 26 1/2 Fat; 0 Other Carbohydrates.