

Craigs Celery and Cheese Casserole

Mrs Donald B Reidel

St Timothy's - Hale Schools - Raleigh, NC - 1976

Servings: 6

*1 bunch fresh celery
1/4 cup water
2 tablespoons flour
1 can cream of chicken
soup
1/2 cup grated cheddar
cheese
3 tablespoons butter
1/2 teaspoon tarragon
1/2 cup milk
1/4 teaspoon paprika*

Preheat the oven to 350 degrees.

Trim the leaves from the celery. Cut the ribs into 1/2 inch diagonal pieces to make about six cups.

In a saucepan with 1/4 cup of water, combine the celery with one tablespoon of butter and bring to a boil, covered, and simmer for 10 minutes.

Turn into a two quart casserole dish. Set aside.

In the same saucepan, heat the remaining two tablespoons of butter. Stir in the flour and brown lightly. Add the milk, gradually stirring until smooth. Add the soup and heat thoroughly.

Stir in the cheese and heat until melted. Pour over the celery, mixing lightly. Sprinkle with paprika.

Bake, uncovered, for 15 minutes or until the mixture is bubbly.

Serve hot.

Per Serving (excluding unknown items): 131 Calories; 11g Fat (73.7% calories from fat); 4g Protein; 5g Carbohydrate; trace Dietary Fiber; 30mg Cholesterol; 292mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat.