## **Saucy Celery Casserole**

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

4 cups celery, thinly sliced
1/4 cup butter
2 tablespoons all-purpose flour
1/4 teaspoon salt
1 cup milk
1 cup (4 oz) sharp American cheese, shredded
1 can (4 oz) chopped mushrooms, drained
2 tablespoons green pepper, chopped
2 tablespoons pimiento, chopped

Preheat oven to 350 degrees.

Cook celery, covered, in butter until crisp-tender, about 15 minutes; stir in flour and salt. Add milk; cook and stir until thickened and bubbly. Add 3/4 cup of the cheese; stir until melted. Stir in mushrooms, pepper and pimiento. Turn into a 1-quart casserole.

Bake, uncovered, for 20 minutes.

Sprinkle with remaining 1/4 cup of cheese.

Per Serving (excluding unknown items): 119 Calories; 9g Fat (67.1% calories from fat); 3g Protein; 8g Carbohydrate; 2g Dietary Fiber; 26mg Cholesterol; 257mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.