

BROCCOLI CASSEROLE

¼ cup onion, chopped

6 T butter

2 T flour

½ cup water

8 oz cheese whiz

2 pkgs frozen broccoli, thawed & drained

3 eggs, well-beaten

½ cup cracker crumbs

1. Saute onion in 4 T butter until soft.
2. Stir in flour, then add water.
3. Cook over low heat, stirring until thickened & boiling.
4. Blend in cheese, then add broccoli.
5. Add beaten eggs.
6. Mix gently until blended, then turn into greased 1.5 qt. casserole dish.
7. Cover with crumbs & dot with remaining butter.
8. Bake at 325° F for 30 minutes.