

CHEESY BROCCOLI CASSEROLE

By Dorothy Zehnder

1½ pounds fresh broccoli
2 eggs, slightly beaten
¾ cup cottage cheese
¼ cup milk
½ cup shredded cheddar cheese
2 Tablespoons onion, finely chopped
1 teaspoon Worcestershire sauce
½ teaspoon salt
1 teaspoon Bavarian Inn All-Purpose Seasoning
⅛ teaspoon pepper
¼ cup fine dry bread crumbs
1 Tablespoon butter or margarine, melted

Wash and trim broccoli; cut stalks into spears with florets on the end. Cook broccoli, covered, in a small amount of boiling unsalted water about 10 minutes or till crisp-tender; and drain. Meanwhile in a bowl combine eggs, milk, cheeses, onion, Worcestershire sauce, salt, seasoning and pepper. Arrange broccoli spears in a shallow 1½-quart baking dish. Spoon cheese mixture on top. Stir together bread crumbs and melted butter or margarine; sprinkle over cheese mixture. Bake, uncovered, in pre-heated 350 degree oven for 15 to 20 minutes or till heated through and cheese mixture is set. Serve immediately.

4 to 6 servings.

****Note from Dorothy – This is a casserole my family asks for often. I love to see their expressions when I take the cover off once it is brought to the table. Here is cooking tip I learned though...I cover the broccoli tips lightly with aluminum foil after 10 minutes. That makes a big difference in how the broccoli cooks.*