

Carrot Casserole

Ingredients:

12-14 medium carrots (slice thinly), 1/4 c. butter, 1 minced onion, 1/4 c. Flour, 1 t. Salt, 1/2 t. Mustard, 2 c. milk, pinch of pepper, 1/2 lb cheese in thin slices, 3 c. buttered bread crumbs.

Instructions: Cook carrots in boiling salted water, sprinkled with sweet basil. (Drain carrots - most of sweet basil will adhere to cooked carrots). Cook onion in butter. Stir in flour, salt, mustard, then milk. Add pepper. Cook until thick over medium heat. Layer carrots in casserole alternately with cheese--pour sauce on top of each layer. Add Buttered bread crumbs.

Bake@350 until bubbly & crumbs are browned. (35-40 minutes).

Quick method: 10-15 minutes in microwave on high. Place under broiler for a minute or until crumbs are brown.