

Broccoli Puff

2 (10 ounce) packages frozen broccoli	½ cup mayonnaise
2 cans cream of mushroom soup	2 eggs, beaten
1 cup grated sharp cheese	½ cup dry bread crumbs
½ cup milk	2 tablespoons butter

Bring broccoli to a boil in salted water. Do not overcook. Drain. Carefully place in shallow baking dish. Combine soup and cheese, add milk, mayonnaise, and eggs. Pour over broccoli, top with bread crumbs and butter. Bake at 350°F for 45 minutes. Serves 6-8.

Broccoli Bake

2 packages frozen broccoli, cooked and drained	3 tablespoons butter
2 cups cooked rice	1 can cream of chicken soup
¼ cup onion, chopped	1 can milk
½ cup celery	1 can water chestnuts, chopped
	1 jar Cheese Whiz

Sauté celery and onions in butter; mix with all ingredients. Bake at 350°F for 40 minutes.

Bootlegger Beans

Dice up three strips of bacon and fry. When half done, add a small chopped onion. When onion is slightly browned, pour off most of the grease and add one can of pork and beans packed in tomato sauce, one tablespoon brown sugar, two tablespoons vinegar and 2 tablespoons catsup; stir well and cover. Simmer at least 30 minutes. The longer it simmers, the better it is. Or, bake slowly at 300°F for a couple of hours.

Beans

Large can Pork & Beans	½ cup molasses
Large onion, chopped	½ cup catsup
½ teaspoon dry mustard	Bacon