Cheese Scalloped Carrots

Ingredients

- 6 or 8 carrots, sliced, cooked, and drained
- Cheese slices
- 1 1/2 cups buttered bread crumbs

Sauce

- 6 Tbsp butter
- 1 small onion
- 2 Tbsp flour
- Dash of pepper
- 1/2 tsp salt
- 1/8 tsp ground mustard
- 1 cup milk

Instructions

1. In a saucepan, sauté the butter and onion.
2. Add the flour, pepper, salt, ground mustard, and milk to the sautéed mixture. Cook until smooth.
3. In a 1-quart casserole, layer the carrots, cheese slices, and a few bread crumbs.
4. Pour the sauce over the layers and sprinkle with the remaining bread crumbs.
5. Bake at 350°F for 25 minutes.

Cheese Scalloped Carrots

6 or 8 carrots, sliced, cooked + drained.
Cheese slices
1½ C. buttered bread crumbs.

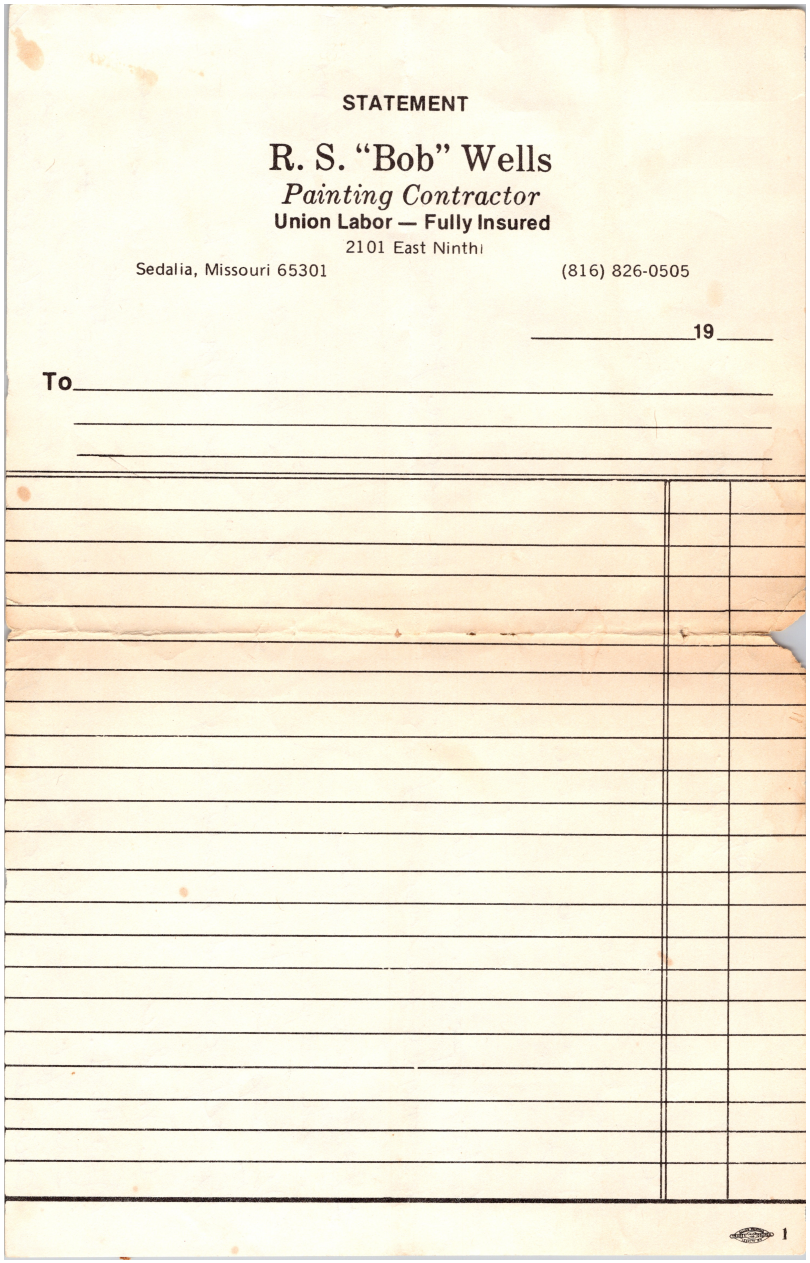
Sauce

6 tablespoons butter
1 small onion
} Sauté in sauce pan.

2 tablespoon flour
dash pepper
½ tsp salt
⅛ tsp ground mustard
1 C milk
} Add to the above, sauté mixture and cook until smooth

Method:
In 1qt casserole layer carrots and cheese ~~slices~~ few bread crumbs.
Pour sauce over that + sprinkle with remaining bread crumbs.
Bake 350° for 25 Min.

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STATEMENT

R. S. "Bob" Wells

Painting Contractor

Union Labor — Fully Insured

2101 East Ninth

Sedalia, Missouri 65301 (816) 826-0505

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