



Name of the recipe: Broccoli and Corn hotdish

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something. Enjoy!

Ingredients:

1. 1 pq. frozen broccoli or one fresh broccoli cut in small heads.
2. 1 tin or 1 box of cooked corn, minced.
3. 1/4 cup plain soda unsalted crackers in crumbs
4. 1 beaten egg
5. 2 tbsp melted butter
6. 1 tbsp powdered or grated onion
7. 1/2 tsp salt
8. 1/4 tsp pepper

To sprinkle on top:

1. 1/4 cup plain soda unsalted crackers in crumbs
2. 2 tbsp melted butter

Preparation:

1. Mix the first 8 ingredients
2. Place in an oven proof buttered dish
3. Brown the last 1/4 cracker crumbs in the 2 tbsp butter
4. Sprinkle over the rest of the ingredients.
5. Bake in oven in open dish, no lid.

Serve as side with beef or chicken.

Cooking time: 45 mins Temp. 150°