



Carrots Not So Casual

This is an intriguing casserole assembled in layers. Cheesy. Looks nice. Enjoy!

Ingredients

- 12 medium carrots, peeled and sliced
- salted water
- 1/4 c butter
- 1/2 c chopped onion
- 1/4 c all purpose flour
- 1 tsp salt
- 1/4 tsp pepper
- 1/4 tsp celery salt
- 1 tsp prepared mustard
- 2 c milk
- 8 oz medium or sharp cheddar cheese, sliced
- 2 tbsp butter
- 1/2 c dry bread crumbs

Preparation

Cook carrots in salted water until tender. You should have 6 cups drained. Melt first amount of butter in saucepan. Add onion and sauté until clear and soft. Mix in flour, salt, pepper and celery salt. Stir in mustard and milk until it boils and thickens. Layer in 2 quart casserole as follows: 1/2 carrots, 1/2 cheese slices, 1/2 carrots, 1/2 cheese slices all of the sauce. Melt second amount of butter in small saucepan. Stir in crumbs. Spread over all. Bake uncovered in 350F over for 25 to 30 minutes until browned and heated through. Serves 8.