

# Betty's Broccoli Casserole Deluxe Recipe



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In this video, Betty demonstrates how to make her Broccoli Casserole Deluxe. This is a nice, creamy blend of chopped broccoli, eggs, mayonnaise, onions, Cheddar cheese, and cream soup, topped with cracker crumbs and baked to perfection

## Ingredients:

16 oz. (approximately) frozen chopped broccoli  
2 eggs, well beaten  
1 cup mayonnaise  
2 teaspoons minced onion  
1 cup shredded sharp Cheddar cheese  
10  $\frac{3}{4}$ -oz. can condensed cream of celery soup (You may substitute any cream soup you like.)  
ground black pepper, to taste  
cooking oil spray  
 $\frac{1}{2}$  to 1 inner pack of Ritz crackers, crushed into crumbs

Cook broccoli in 1 cup boiling water 5 minutes; drain. Add 2 well-beaten eggs, 1 cup mayonnaise, 2 teaspoons minced onion, 1 cup shredded Cheddar cheese, a 10  $\frac{3}{4}$ -oz. can cream of celery soup, and ground black pepper, to taste. Pour into an oven-proof casserole dish that has been sprayed with cooking oil.

Cover evenly with a thin layer of crushed Ritz cracker crumbs. Pepper the top of the casserole, to taste. Bake at 350 degrees until bubbly, about 25 to 30 minutes.

This is a great dish to add to almost any menu, and it is terrific for pot luck dinners! Enjoy!!! --Betty