BROCCOLI SUPREME

INGREDIENTS

2 cups coarsely chopped fresh broccoli

3 carrots, sliced

1 (8½ oz drained weight) can artichoke hearts, drained and quartered

1 (10¾ oz) can cream of mushroom soup

½ cup Hellmann's mayonnaise

2 eggs, slightly beaten

1 Tbsp fresh lemon juice

1 Tbsp Worcestershire sauce

1 cup grated sharp Cheddar cheese

1 cup herb-seasoned stuffing mix

¼ cup butter, melted

METHOD

1. Boil the broccoli and carrots until tender-crisp; drain and set aside.
2. Lay the quartered artichokes in a greased 8-inch square baking dish.
3. Whisk together the soup, mayonnaise, eggs, lemon juice, and Worcestershire; fold in the broccoli and carrots.
4. Pour the mixture over the artichokes.
5. Top with the cheese and stuffing mix, then pour the melted butter over.
6. Bake at 350° about 25 minutes, until heated through.

Serves 6 · Barbara Nicklaus's recipe

AT THE TABLE A Chardonnay

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