



BROCCOLI WITH SOUR CREAM SAUCE

- 2 Bunches Broccoli, Cooked
- 2 Tablespoons Minced Onion
- 2 Tablespoons Butter
- 1 1/2 Cups Sour Cream
- 2 Teaspoons Sugar
- 1 Teaspoon Vinegar
- 1/8 Teaspoon Pepper
- 1/4 Cup Chopped Nuts

DIRECTIONS

1. Sauté onion in butter for 5 minutes.
2. Mix with remaining ingredients, except nuts, in the top of a double boiler.
3. Heat through.
4. Serve over hot broccoli garnished with nuts.