



## CREAMY VEGETABLE CASSEROLE

- 4 Cups Sliced Celery
- 1 Cup Sliced Carrots
- 1 Green Bell Pepper, Sliced
- Boiling Salted Water
- 1/3 Cup Butter
- 1/4 Cup Flour
- 1 Teaspoon Salt
- 2 Cups Milk
- 1/2 Cup Grated Cheddar
- 1 Tablespoon Butter
- 2 Tablespoons Dry Bread Crumbs

### DIRECTIONS

1. Place the sliced celery, carrot and bell pepper in a saucepan with 1 inch of boiling salted water.
2. Cover and cook until tender, about 15 minutes.
3. Drain and place vegetables in casserole.
4. Melt 1/3 cup butter in a saucepan.
5. Add flour and salt.
6. Gradually blend in the milk.
7. Add the grated cheese, cook, stirring constantly, until the sauce is thicken and smooth.
8. Pour over the vegetables in the casserole.
9. Melt remaining butter and combine with bread crumbs.
10. Scatter over sauced vegetables.
11. Bake in a 400 degree oven for 30 minutes.