



ASPARAGUS CASSEROLE

- 1 Can Asparagus Spears
- 2 Tablespoons Butter
- 1 Tablespoon Flour
- 1 Teaspoon Salt
- ¼ Teaspoon Pepper
- ½ Cup Evaporated Milk
- ½ Cup Fine Cracker Crumbs
- 2 Hard Cooked Eggs, Chopped
- ½ Cup Grated Parmesan Cheese

DIRECTIONS

1. Drain asparagus, reserving liquid.
2. Melt butter, blend in flour, salt and pepper.
3. Add evaporated milk to asparagus water until it measures 1 ½ cups.
4. Stir into flour mixture.
5. Blend until smooth.
6. Cook for 2 minutes.
7. Spread asparagus in the bottom of a greased shallow casserole.
8. Reserve a few asparagus spears for the top.
9. Sprinkle half the cracker crumbs over asparagus.
10. Add eggs and half the sauce.
11. Sprinkle with remaining crumbs.
12. Arrange remaining asparagus over the top.
13. Pour remaining sauce over casserole.
14. Sprinkle with cheese.
15. Bake in a 350 degree oven for 30 minutes.