

Carrot Casserole (from Sharon Moore)

12 medium carrots, peeled and sliced
Salted water

¼ cup butter or margarine
½ cup chopped onion
1 tsp. salt
¼ tsp. pepper
½ tsp. celery salt
1 tsp. prepared mustard
3 tbsp. flour
2 cups milk

8 oz. medium or sharp cheddar cheese (sliced)

Topping (I don't put this on)
2 tbsp. butter
½ cup dry bread crumbs

Cook carrots in salted water till tender. You should have 6 cups (although I never measure).
Drain.

Melt first amount of butter in saucepan. Add onion and sauté until clear and soft.

Mix in flour, salt, pepper, and celery salt. Stir in mustard and milk until it boils and thickens.
Layer in 2 quart casserole as follows: ½ carrots, ½ slices of cheese, ½ carrots and ½ slices of cheese. Pour sauce over top.

If you do the topping, melt the second amount of butter in small saucepan. Stir in crumbs. Spread over all. Bake uncovered in 350 degree oven for 25-30 minutes until browned and heated through.