



Recipe #407 Broccoli & Cheese

Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
6 ¼ lbs.	12 ½ lbs.	25 lbs.	Broccoli, Frozen
4 ¼ pks.	8 ¼ pks.	16 ½ pks.	Processed Cheese (1 lb.) Package
4 cups + 2 Tbsp.	8 1/3 cups	16 2/3 cups	Sour Cream
2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	8 1/3 cups	Margarine
5 ¼ cups	10 ½ cups	21 cups	Crushed Crackers

Recipe #407 Broccoli & Cheese

Instructions:

1. Preheat the oven to 350 degrees F (175 degrees C).

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
 PO Box 5115 Santa Fe NM 87502
 505-827-7313



2. Place the broccoli into a large saucepan and fill with about 1 inch of water. Bring to a boil, and cook just until tender, about 3 minutes. Drain and transfer to a 4 quart casserole dish.

3. In a separate pan, combine the processed cheese and margarine. Cook over medium heat, stirring constantly, until cheese has melted. Remove from the heat and stir in the sour cream. Pour evenly over the broccoli in the casserole. Stir together the crackers and margarine; spread over the top of everything.

4. Bake in the preheated oven until the top is browned, about 25 minutes.