

## **Judy's Carrot Casserole**

*This recipe is always requested for family holiday dinners. Enjoy!*

- 4 – 5 cups peeled carrots, cut into carrot coins or sliced diagonally  
(you can use mini carrots from the market, too...no peeling!)
- 1 med. onion, finely chopped
- 1 Tbl. butter, margarine or olive oil
- 1 can condensed cream of celery soup\*\* (or see below)
- 1/2 cup of milk or half & half
- 1/4 tsp. salt (or none as there is salt in the celery soup)
- 1/8 tea. ground black pepper, optional
- 1 cup grated sharp Cheddar cheese
- 1 - 2 cups herb-flavored bread stuffing (or bread crumbs from leftover bread)
- 2 Tbl. butter or margarine, melted

Cook sliced carrots in boiling salted water about 8-10 minutes until crisp-tender (about 11-15 minutes for the mini carrots). Drain. Do not overcook the carrots or the casserole will be mushy.

Meanwhile, in a large saucepan, sauté the onion in 1 Tbl. butter (or olive oil) on low heat until translucent and soft, about 5 minutes. Add a small amount of water to the pan to prevent burning. Stir in soup, milk, salt, pepper, cheese and mix well. Add in the cooked carrots. Place carrot mixture in a greased 2-quart oven-proof casserole.

Melt the remaining butter in a saucepan and add the bread stuffing or bread-crumbs to the melted butter. Toss breadcrumbs with the melted butter; spoon over carrot mixture. If you are using plain breadcrumbs, season with a little all-purpose seasoning. Bake in a moderate 350-degree oven until thoroughly heated, about 20-30 minutes. Makes six servings.

\*\*Note: If you do not want to use canned cream of celery soup you can make your own with a basic white sauce and fresh celery. This one seems pretty simple.

- 1/4 cup chopped onion
- 1/2 – 3/4 cup chopped celery
- 1/4 tea. salt
- 1 cup water (or just enough to cover the vegetables)

Cook the onion, celery, salt and water in a saucepan for about 15-20 minutes or until celery is tender. Set aside. Melt 2 Tbl. butter in a saucepan. Add 2 Tbl. flour, 1/4 tea. salt and a dash of ground black pepper. Whisk the flour/butter mixture. Add 1 1/2 cup milk and whisk well. Raise the heat to medium, add the celery/onion mixture, continue to whisk until the mixture thickens. Cook for 1 minute. Use this celery soup mixture instead of the store-bought canned celery soup,

Here are some other recipes for homemade celery soup.

### **Cream of Celery Soup**

1 1/2 c. chopped celery  
1/3 c. chopped onion  
1/2 tsp. salt  
1 c. water  
2 1/2 c. milk  
Additional 1/2 c. milk  
3 tbsp. flour  
1/8 tsp. pepper  
2 tbsp. butter

Cook celery, onion, and salt in 1 cup water, covered, for 15 minutes or until tender. DO NOT DRAIN. Add 2 1/2 cups milk. In mixing bowl, blend 1/2 cup milk, flour, salt (1/2 teaspoon), and pepper. Add to celery mixture. Cook until bubbly, stirring often. Stir in butter. Top with parsley or pepper. Serves 6.

### **Cream of Celery Soup**

3/4 c. diced celery  
2 tbsp. chopped onion  
1/2 tsp. salt  
2 c. water  
  
3 tbsp. butter  
3 tbsp. flour  
2 c. rich milk  
3/4 tbsp. paprika

Mix celery, onion, seasonings and water. Cover and cook slowly until tender, about 20 minutes. Press through a coarse strainer. Melt butter and add flour, and when blended add milk and celery mixture. Cook 3 minutes, add paprika and serve.