

Asparagus Casserole



Prepare

Wash and cut ends from Asparagus. Some of these recipes call for only Asparagus tops. I use whole Asparagus minus about an 1/2-1 from bottom. (These bottoms can be used for Asparagus Soup or veggie stock.)

Preheat oven to 375 degrees.

Ingredients

You can prepare your own sauce or can use Asparagus creamy soup or your choice of a creamy soup; and, the soup can measured full of milk.

SAUCE

4 tablespoons all-purpose flour

1 teaspoon salt

1/4 teaspoon ground black pepper

2 teaspoons butter

1 1/2 cups milk

CASSEROLE

20 whole asparagus (or more – line bottom of casserole dish)

5-7 hard-cooked eggs, sliced into 1/4" slices or thinner

1/2-1 cup dry breadcrumbs OR Ritz Crackers crushed, browned in butter

White Sauce: Melt butter in a small skillet over medium low heat; stir in flour, then milk. Cook until thickened and season with salt and pepper.

Next, spread 1/2 of the browned breadcrumbs in the bottom of a baking dish. Add layers of asparagus, then layers sliced egg, and repeat. Pour White Sauce or your soup and milk mixed together, over all and top with remaining breadcrumbs.

Bake in preheated oven for 35-45 minutes on 375 degrees