**Broccoli Bake Casserole**

Serves  10

If you have a hard time getting kids to eat vegetables here's the dish that will put an end to that.

4      bunches broccoli, store bunch/usually 3 heads
1      pound bacon - cut into 1” pieces
2      16 oz. cans green beans, drained

1      10 3/4 ounce can cream of broccoli soup, Batter
1 1/2  cups sharp cheddar cheese, shredded - Batter
1/4    cup mayonnaise, NOT Miracle Whip - Batter
1      egg, Batter

1/4    cup butter, melted , Topping
1/2    cup bread crumbs, Topping

COOKING INSTRUCTIONS:

1. Brown bacon in a preheated 12" Dutch oven. DO NOT drain off grease.

2. Add green beans ( drained ) and broccoli, mix, and cover.

3. Cook ( steam ) for about 10 minutes or until broccoli turns emerald green.

4. Melt butter in small pot. You can use the top of the oven as your heat source.

5. Pour batter over top of broccoli and spread. DO NOT MIX.

6. Sprinkle bread crumbs over top of batter and drizzle on butter.

7. Bake until golden brown.  40 - 45 min.

CHARCOAL HINTS: Use 8 briquettes underneath and 10 on the lid while you are steaming. Use 14 on the lid after you have added the batter and topping.

PREPARATION HINTS: Use only the flowerets of the broccoli. You can also include carrots, cauliflower, sausage and Swiss cheese.

Source: Steve Robinson