



## Asparagus Casserole

### Ingredients:

- 1 can green asparagus, chopped (reserve the juice)
- 1 stick butter + 2 T to cover casserole
- 4 T flour
- 2 hard-boiled eggs, sliced
- 1/8 cup Pepperidge Farm stuffing, crushed.

### Directions:

Melt butter in skillet. Add flour, salt, pepper and asparagus juice and cook until thickened. Butter a baking dish. Sprinkle lightly with stuffing crumbs. Place half the cream sauce mixture over crumbs. Layer asparagus and hard boiled eggs. Pour remaining sauce over asparagus and eggs. Top with remaining stuffing crumbs. Dot with approximately 2 T butter. Bake in a 350° oven until bubbly.