

## Name: Carrot Casserole

<b>Yield:</b>	<b>Author: Mari Weber</b>		
<b>Ingredients</b>	<b>Actual</b>		<b>Notes</b>
	<b>Weight</b>	<b>Measure</b>	
Carrots	1 lb		Sliced
Onion – 1	3/4 cup		Diced
Water		1 cup	
Salt and pepper to taste			
Velveeta cheese – 1-1/2 in. wedge			Cut in small pieces
Townhouse crackers - 12			
<b>Preparation</b>			
1. Preheat oven to 350 degrees.			
<b>Cooking Directions</b>			
1. Slice carrots and put in casserole dish. Add diced onions and water (enough water to see, but not cover the carrots). Add salt and pepper.			
2. Cover dish and microwave for about 10 minutes until done.			
3. Add cheese and stir until melted.			
4. Crumble crackers and sprinkle on top.			
5. Bake for 1/2 hour covered.			