

Chef from the Hood Recipes



Chef:

Meet Stanley 'Mo' Mohar and Joyce Mohar founders of Fiesta Market, Sebastopol.

Recipe:

Joyce's Baked Broccoli Casserole!

Ingredients:

2 - 10 oz. packages frozen, chopped
broccoli cooked as package instructs & well
drained (or use cooked, drained and
chopped fresh broccoli ~ about 3 cups)
1 large egg whisked and mixed with
2/3 cup mayonnaise and 1 can cream of
mushroom soup (10 3/4 oz. condensed)
1 medium onion finely chopped
1 cup loosely packed grated swiss cheese
1/2 cup fine dried bread crumbs mixed
with 2 tablespoons melted butter
a dash of paprika

Joyce Mohar says, "I always make this casserole for the holidays. It's great with turkey or ham. One year Brad's wife Kristi noticed how much Brad seemed to love it. She said 'Brad hates broccoli, but he loves this. What's in it?' I know they're expecting my tamale recipe here, but he likes this better. This serves 8, but I double it."

Preheat oven 350°. Prepare broccoli & set aside. Whisk egg in a large bowl. Stir in mayonnaise & soup. When blended add cooked, drained broccoli, onion & cheese. Pour into a 1 1/2 quart oblong baking dish. Sprinkle with crumbs & paprika. Bake until sides are bubbling, about 35 minutes.