

# Broccoli Supreme

This is my sister Lyn's recipe, and I traditionally ask her for it every year at Thanksgiving, because everyone loves it. I think I must've done it for at least 15 years – probably more. You'd think I'd remember it by now. I recently came across a booklet of family recipes where it was included, and thought I'd share it here. (I think I may keep asking Lyn for the recipe, though!)

*1 slightly beaten **egg***

*1 10 oz. package of **frozen chopped broccoli**, partially thawed*

*1 8½ oz can **creamed style corn***

*1 cup **herb-seasoned stuffing mix***

*1 tablespoon **grated onion***

*¼ teaspoon **salt***

*dash of **pepper***

*3 tablespoons **butter***

In a greased 2-quart casserole dish, combine egg, broccoli, cream corn, onion, salt and pepper. In a small sauce pan (or in a bowl in the microwave), melt the butter; add the stuffing mix, and toss to coat. Stir three-quarters of the stuffing mixture in with the vegetables, and then top with the remaining quarter cup. Bake uncovered, 35-40 minutes in a 350° oven.