

Cauleflower Supreme Catherine ^{Good.}

1 head caul. broken up - cook till not quite done - drain & place in a 2 qt. Cassarole.

Melt - 2 Tbsp butter & add
frying pan

$\frac{2}{3}$ cup ch. onion

$\frac{2}{3}$ " " Celery cook until clear & limp

of spoon over cauliflower.

Scatter - 10 oz mushrooms drained ones.

Cheese Sauce: $\frac{1}{4}$ cup butter
 $\frac{1}{4}$ " flour

$\frac{1}{8}$ tsp pepper - $\frac{1}{2}$ tsp salt.

2 cups milk

1/2 cup Cheese spread process

Melt butter add flour s + p.

Stir in milk till it boils &

thickens. Add cheese - stir to melt.

Pour over veg. May be covered & chilled

till needed. 1 hr before serving

place in 350° for 30 mins or more.

Cover - serves 6.

need - 1 lb mushrooms

1 Cauliflower

celery
onion

cheese

Filled smaller
white corn cobs.