
Bubbly Broccoli Dip

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

2 tablespoons butter
1/2 pound fresh mushrooms, sliced
1/2 large onion, chopped
1 1/2 stalks celery, diced
1/2 cup cream of mushroom soup
1 package (10 ounce) frozen broccoli, chopped
1 tube (6 ounce) garlic cheese
1/2 teaspoon lemon juice
salt
pepper

In a skillet, saute' the mushrooms, onion and celery in butter.

Cook the broccoli according to package directions. Drain.

In a saucepan, combine all of the ingredients. Warm to almost boiling. Remove from the heat.

Serve warm in a chafing dish or fondue pot with tortilla chips or raw vegetables.

Yield: 3 cups

Appetizers

Per Serving (excluding unknown items): 290 Calories; 24g Fat (69.9% calories from fat); 6g Protein; 17g Carbohydrate; 5g Dietary Fiber; 62mg Cholesterol; 297mg Sodium. Exchanges: 3 1/2 Vegetable; 0 Fruit; 4 1/2 Fat.