

# Hot Broccoli Dip

*Cookbook Committee*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

**Yield: 3 quarts**

*4 packages frozen broccoli florets, cooked, drained and chopped fine*

*1 pound cheddar cheese, cubed*

*3 to 4 cans cheddar cheese soup*

*2 large cans mushroom stem and pieces, drained and cut fine*

*2 large cans pimiento, drained and cut fine*

*2/3 cup sherry*

In a large bowl, combine the broccoli, cheddar cheese, soup, mushrooms, pimiento and sherry. Mix well.

Place the mixture in the top of a double boiler. Heat until the cheese is completely melted.

Place into a chafing dish for serving.

Serve with crackers and toast points.

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Per Serving (excluding unknown items): 2053 Calories; 151g Fat (71.7% calories from fat); 114g Protein; 20g Carbohydrate; 0g Dietary Fiber; 476mg Cholesterol; 2831mg Sodium. Exchanges: 16 Lean Meat; 1/2 Vegetable; 20 Fat.