

## Side Dish

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# Casserole Carrots

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 8**

**2 pounds carrots**  
**2 tablespoons butter**  
**2 tablespoons all-purpose flour**  
**3/4 teaspoon dry mustard**  
**1/2 teaspoon salt**  
**1/4 teaspoon paprika**  
**1/8 teaspoon pepper**  
**2 cups milk**  
**1/4 cup Parmesan cheese, grated**  
**1/2 cup canned french-fried onions**

Preheat oven to 350 degrees.

Peel carrots; slice crosswise on the bias. Cook, covered, in boiling salted water until just tender., about 20 minutes; drain thoroughly. Set aside.

In a small saucepan, melt butter; blend in flour, dry mustard, salt, paprika and pepper. Add milk all at once. Cook and stir until thickened and bubbly. Stir in cheese.

Combine cooked carrots and sauce; place in a 1 1/2-quart casserole.

Bake, covered, for 30 minutes.

Uncover; sprinkle french-fried onions over casserole.

Bake, uncovered, 3 to 5 minutes more.

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Per Serving (excluding unknown items): 126 Calories; 6g Fat (41.0% calories from fat); 4g Protein; 15g Carbohydrate; 3g Dietary Fiber; 18mg Cholesterol; 274mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 1 Fat.