

Raisin Toast Recipes

Delicious Asparagus Casserole



Ingredients

- 3-5 cans of cut Asparagus Spears
- A squirt of Lemon Juice
- Shredded Cheddar Cheese
- 2 cans of Campbells Cream of Mushroom Soup
- Whole Milk
- A stick of butter
- A stick and 1/2 of Saltine Crackers
- Paprika
- Salt & Pepper





Preparation

1. Drain the cut Asparagus spears and place them in the bottom of a large casserole dish
2. In a mixing bowl, mix the 2 cans of Cream of Mushroom Soup with whole milk. Keep adding the milk until the consistency is not thick, but not runny. I never measure it, I just keep adding the milk and stirring until it is a thick but moveable consistency. It is a little less than 1 cup of milk usually for 2 cans of Cream of Mushroom Soup.
3. Add a squirt of lemon juice to taste.
4. Add a dash of salt and pepper to the mixture. Mix it all together with a large spoon.
5. Pour the mixture over the Asparagus in the casserole dish.
6. Sprinkle some paprika over the top of the casserole mixture in the casserole dish.
7. Add a layer of shredded cheddar cheese to the top of the mixture.
8. In a saucepan or skillet, heat a stick of butter and let it melt slowly.
9. While the butter is melting, take an unopened stick of saltine crackers and put them in a freezer bag. Drop it on the floor and stomp on it until the crackers are nice and smashed.
10. Pour the crackers into the skillet or saucepan of completely melted butter and stir.
11. Cook the cracker crumbs until most of them are nice and brown.
12. Pour the cracker crumbs over the casserole - on top of the cheese layer now.
13. Cook in the oven at 350 degrees for 15 minutes.

Mouthwatering Asparagus casserole for the entire family! Yummy.

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