



Broccoli Ham Bake

6 cups frozen chopped broccoli or broccoli cuts
1/2 cup chopped onion
1/2 cup butter, divided
4 tablespoons all-purpose flour
4-1/2 cups milk
1 cup shredded Cheddar cheese
4 cups cubed fully cooked ham
3 cups seasoned stuffing cubes, divided

1. Cook 6 cups broccoli according to package directions. Meanwhile, in a large saucepan, saute onion in 6 tablespoons butter until tender. Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheese until melted.
2. Drain the broccoli. Add broccoli, ham and 1 cup stuffing mix to cheese sauce.
3. Transfer to a greased casserole pan. Melt remaining butter; toss with remaining stuffing mix. Sprinkle around edge of casserole. Bake uncovered at 350 degrees for 25-30 minutes.
4. **DOUBLE COVER CASSEROLE WITH ALUMINUM FOIL**
5. Tape bottom portion of this page to casserole cover and freeze.

DURING TIME OF COVID-19 DISTANCING: Please contact Stuart Scarborough (sscarborough@stjohnsec.org or 410-461-7793, ext. 117) PRIOR TO AUGUST 21 to arrange for a time to drop off your casserole(s) at St. John's, Mon-Fri, 9am-5pm.

ST. JOHN'S EPISCOPAL CHURCH OUTREACH

Broccoli Ham Bake

1. Completely thaw double covered casserole before baking.
2. Preheat oven to 350 degrees.
3. Remove both covers and bake for 30 minutes or until casserole is hot throughout.