



## *Layered Asparagus Casserole*

2 lbs. Fresh Asparagus, cut	1/4 tsp. celery salt
1/4 cup water	1/4 tsp. dry mustard
1 Tbsp. butter, melted	1/8 tsp. garlic powder
1/2 cup bread crumbs	1/8 tsp. pepper
1/8 tsp. paprika	1 1/4 cup milk
1/3 cup cashews (or almonds), sliced or chopped	2 Tbsp. flour
2 Tbsp. butter, melted	1-2 cup shredded cheese (Monterey Jack)

Put asparagus and water in 1 1/2 qt. Casserole dish. Microwave 5-8 mins. Stir half-way through

Melt 1 Tbsp. butter in small bowl. Add bread crumbs and paprika. Stir/toss with fork until crumbs are evenly coated. Stir in cashews.

Melt 2 Tbsp. butter in 4 cup measure. Add flour, celery salt, mustard, garlic powder and pepper. Stir until smooth. Add milk, stir. Microwave mixture 4-6 mins., stirring after each minute.

Place 1/2 asparagus in bottom of sprayed dish. Pour 1/2 sauce over asparagus, sprinkle with 1/2 cheese, repeat layers.

Sprinkle crumbs/nut mixture over top. Microwave 3-5 minutes.