



Recipe:

Beans & Carrots Au Gratin

From the kitchen of: Ethland Moore Vickery, Oklahoma

As written in: *Kappa Kappa Gamma Cook Book, 1932*

3 cups string beans

2 ½ cups milk

2 cups sliced cooked carrots

1 tablespoon salt

5 tablespoons butter

⅛ teaspoon pepper

1 small onion, minced

¾ cup soft bread crumbs

3 tablespoons flour

1 cup grated American cheese

recipe instructions on back



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- ✿ Melt 3 tablespoons butter, add minced onion and brown.
 - ✿ Add flour, milk, salt, pepper and cheese. Cook until thick.
 - ✿ Arrange carrots, string beans and sauce in alternate layer in a buttered casserole dish.
 - ✿ Top with soft bread crumbs, dot with remaining 2 tablespoons butter.
 - ✿ Bake in moderate oven until nicely browned on top.
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