

English Walnut Broccoli

2 (10oz) packages frozen chopped broccoli, thawed and drained
¼ cup butter or margarine
¼ cup all purpose flour
2 tsp chicken flavored boullion granules
2 cups milk
1/3 cup water
3 tbs butter or margarine
1 ½ cups herb seasoned stuffing mix
1/3 cup chopped walnuts

Arrange chopped broccoli in a lightly greased 10X6X2 inch baking dish and set aside.

Melt ¼ cup butter in a heavy saucepan over low heat; add flour and boullion granules, stirring until smooth. Cook one minute, stirring constantly. Gradually add milk, cook over medium heat, stirring constantly until thickened and bubbly. Pour mixture evenly over broccoli.

Combine water and 3tbs butter in saucepan; cook over low heat until butter melts. Stir in stuffing mix and chopped walnuts. Spoon mixture on top of sauce. Bake, uncovered, at 350 for 30 minutes.

Yields 6-8 servings