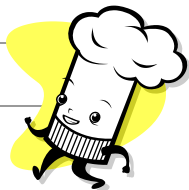

Broccoli Swiss

By Trina Gwynn



Ingredients:

2 lbs	Fresh broccoli (or 10 oz frozen)
¼ tsp	Salt
1 cup	Swiss cheese, grated
¼ tsp	Pepper
2 Tbs	Green onion, finely chopped
1/3 cup	Mayonnaise
½ tsp	Spicy prepared mustard

Directions:

Boil a quart of water and cook broccoli until crisp-tender. Drain broccoli and arrange in a shallow baking dish. Combine remaining ingredients together in a small bowl and spoon evenly over broccoli. Bake, uncovered, at 350 degrees for approximately 20 minutes or until cheese melts.