

## CASSEROLES

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### ASPARAGUS CASSEROLE†

#### (SPARGELAUFLAUF)

- 2 1/2 lbs. asparagus
- 1/2 teaspoon salt
- 1 teaspoon lemon juice
- 2/3 cup ham (diced)
- 2 eggs (large)
- 1/2 cup sour cream
- 2 oz. gouda or edam cheese (shredded)

Wash and using a vegetable peeler thinly pare length of asparagus stalks. Cut off the bottom hard part and discard. Cut the stalks in 1 1/2" pieces. Place in a pot, cover with water and add the salt and lemon juice. Cook until tender (10-15 minutes). Drain and pour into a greased casserole (2 1/2 quarts). Stir in the ham. Beat the eggs with sour cream and season with salt and pepper. Pour the mixture over the asparagus and sprinkle the cheese over the top. Place in a preheated oven at 375° for 30-35 minutes.

Serves 3-4

