

A. J. Bump's Carrot Casserole

While this *may* be the original recipe from the restaurant, (there are quite a few floating around out there that make that claim) it is most definitely not the recipe that's been in my family for as long as I can remember. I've lost that one (Mom?) This one does have the claim to fame that it was published in the Sacramento Bee on July 23, 1997 as the recipe from A. J. Bump's Restaurant, Freeport, CA.

But this one's *okay*. Our original version said to save a bit of the water the carrots were cooked in and then added it back in later.



Yield: 9 Servings

12 Carrots
1 Small Onion
1 Tablespoon butter or margarine
1/2 Cup butter or margarine; softened
1 large egg; beaten
salt and pepper; to taste
1 clove garlic; minced
2 cups Ritz crackers; crushed
(approximately 20 crackers)
1 cup shredded cheddar cheese

Preheat oven to 325°F. Clean and cut carrots into large pieces. Cook them in boiling water until soft. Drain well and mash. Sauté onions over medium-high heat in the 1-tablespoon butter or margarine until very soft. In a large bowl, combine carrots, onions, 1/2-cup butter or margarine, egg, salt, pepper and garlic. Mix well. Spray an 8-by-8-inch Pyrex dish with nonstick spray. Place carrot mixture in dish and top with crackers and cheese. Bake for 20 to 30 minutes.

From the Sacramento Bee 7/23/97. Recipe by: A. J. Bump's Restaurant, Freeport, CA