From Maggie Coleman

Can also use cheddar

SWISS-CHEESE BROCCOLI

1 pound broccoli, coarsely chopped
salt
3 tablespoons butter or margarine
2 tablespoons all-purpose flour
3 tablespoons chopped onion
1¼ cups milk
2 cups shredded natural Swiss cheese
2 eggs, beaten

ABOUT 1 HOUR BEFORE SERVING:
Preheat oven to 325°F. Grease a 10″ by 6″ dish. In medium saucepan over high heat, in 1 inch boiling water, heat broccoli and ½ teaspoon salt to boiling; cover and cook 10 minutes; drain; set aside.

Meanwhile, in medium saucepan over medium heat, melt butter or margarine; stir in flour and 1½ teaspoons salt until smooth. Add onion and cook 1 minute. Slowly stir in milk; cook, stirring constantly, until mixture thickens and begins to boil; remove from heat.

Stir cheese and broccoli into mixture until cheese melts slightly; stir in beaten eggs. Pour into baking dish and bake 30 minutes or until center is firm to the touch. Makes 8 servings.