

Gratin of Broccoli with Cheese Crust

Show: Oct. 31st

Ingredients: □ **Serving 6-8**

2 Tbl Butter
1/4 cup Minced Onion
1 Garlic Clove, minced
1/4 tsp Dry Mustard
2 Tbl Dijon Mustard
2 cups Bread Crumbs (Small cubes from baguette)
1/2 cup Freshly grated Parmesan, Asiago or Romano Cheese
Salt and Pepper to Taste
6 cups Broccoli Florets from 3-4 lbs whole broccoli
1/2 cup Whipping Cream

To prepare crust:

Melt 2 Tbl butter in large nonstick pan over medium-high heat. Add 1/4 cup minced onion and 1 minced garlic clove. Sauté until onions are soft and transparent; about 5 minutes. Add 1/4 tsp dry mustard and 1 Tbl Dijon mustard. Mix well. Add 2 cups breadcrumbs and sauté until crumbs are golden brown and keep stirring to keep it loose and separate; about 7-10 minutes. Add salt and pepper, cool to room temperature, than add 1/2 cup cheese.

To prepare Broccoli:

Cook in salted boiling water until fork tender; about 3-5 minutes. Remove from water, drain well and cool.

Preheat oven to 350°F. Butter 12-15 inch baking dish.

In a large bowl, mix 6 cups broccoli florets, 1/2 cup whipping cream, 1 Tbl Dijon and 1/4 cup cheese; toss to coat all the florets.

Place broccoli mix in baking dish; cover the top with the breadcrumb mix. Bake 1/2 hour or until broccoli is heated through.

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