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Broccoli Casserole

Broccoli and cheddar are a classic pair; their mellow flavors marry in this creamy casserole, a weeknight staple from the kitchen of associate food editor Kellie Evans' mother, Patricia.

SERVES 8–10

INGREDIENTS

Kosher salt, to taste
4 heads broccoli, cut into small florets
2 tbsp. olive oil
8 tbsp. unsalted butter
8 oz. white button mushrooms, thinly sliced
1½ cups panko bread crumbs
2 tsp. dried sage
Freshly ground black pepper, to taste
3 cloves garlic, finely chopped
1 small yellow onion, finely chopped
3 tbsp. flour
2 cups milk
2 tsp. dry mustard powder
¼ tsp. freshly grated nutmeg
3 oz. cream cheese, softened
2 cups shredded cheddar cheese
½ cup mayonnaise
2 eggs, lightly beaten



INSTRUCTIONS

1. Bring a large pot of salted water to a boil over high heat. Add broccoli, and cook until just tender, about 2 minutes. Drain and transfer to a 9" x 13" baking dish and set aside. Heat oil and 2 tbsp. butter in a 10" skillet over medium-high heat. Add mushrooms, and cook, stirring, until browned, about 5 minutes; transfer to a bowl and set aside. Add 3 tbsp. butter to skillet and melt. Remove from heat add bread crumbs and sage; season with salt and pepper and set aside.

2. Heat remaining butter in a 2-qt. saucepan over medium-high heat. Add garlic and onion, and cook until soft, about 4 minutes. Add flour, and cook, stirring, for 2 minutes. Add milk, mustard, and nutmeg, and

Credit: Maxime Iattoni

bring to a boil. Reduce heat to medium and cook, stirring often, until sauce is slightly thickened, about 3 minutes. Remove from heat and stir in cream cheese, 1 cup cheddar, mayonnaise, and eggs until smooth; season with salt and pepper and set sauce aside.

3. Heat broiler to high. Pour sauce evenly over the top of the broccoli; sprinkle with mushrooms, bread crumbs and remaining cheddar. Broil until cheese is melted and lightly browned, about 2 minutes.

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