Grilled Broccoli

*Posted December 27th, 2014*

One of our signature dishes at Girl & the Goat, the grilled, smokey flavor really sets this broccoli apart from the over blanched stuff you grew up with!

**blue cheese dressing**

½ cup + 2 tablespoons heavy cream  
1 ¼ ounces rogue smokey blue cheese (or good blue cheese), plus ½ cup crumbled  
¾ teaspoon dark brown sugar  
pinch of crushed red-pepper flakes  
coarse salt  
½ cup sour cream

**spiced krispies**

2 tablespoons unsalted butter  
1 ½ teaspoons broccoli vinaigrette\*  
1 cup crisp rice cereal

**grilled broccoli**

1 pound broccoli, florets cut into large pieces  
1/3 cup broccoli vinaigrette\*

*directions:*

1. make the blue cheese dressing: place heavy cream, 1 ¼ ounces blue cheese, brown sugar, salt and red-pepper flakes into a medium saucepan; cook over medium-high heat, stirring, until blue cheese is melted. remove from heat and fold in sour cream and remaining ½ cup crumbled blue cheese; set aside.

2. make the spiced krispies topping: in a medium skillet, heat butter and vinaigrette over medium heatuntil butter is melted. add crisp rice cereal and toss to coat; cook until cereal is lightly toasted and fragrant. remove from heat and set aside.

3. make the grilled broccoli: preheat a grill-pan over medium-high heat. place broccoli in a large bowl; add vinaigrette and toss to coat. place broccoli on grill and cook, turning until broccoli is charred.

4. meanwhile, heat 1/3 cup blue cheese dressing over medium-low heat until warmed through, reserving any remaining for another use. spread heated blue-cheese dressing on a serving plate; top with grilled broccoli. sprinkle spiced krispie topping over broccoli and serve.

**\*broccoli vinaigrette**

¼ cup rice-wine vinegar  
¼ cup minced shallots  
1 tablespoon dijon mustard  
1 tablespoon soy sauce  
1 ½ teaspoon sriracha sauce  
1 ½ teaspoons harissa  
zest of ½ lemon, plus juice of ¼ lemon  
½ cup olive oil

*directions:*

1. place vinegar, shallots, mustard, soy sauce, sriracha, harissa and lemon zest and juice in the jar of a blender. with the machine running, slowly add olive oil to emulsify. store in an airtight container, refrigerated, until ready to use- up to 3 days.