

Gorgonzola Broccoli Casserole

PREP AND COOK TIME: About
1 hour

NOTES: Denise Marshall elevates classic broccoli in cheese sauce by using gorgonzola. You can prepare the casserole through step 3 up to 1 day ahead; cover and chill. Uncover and continue with step 4.

MAKES: 12 to 14 servings

- 3 pounds broccoli**
- ¼ cup (½ lb.) butter, plus
1 tablespoon melted**
- ¼ cup all-purpose flour**
- 2 cups milk**

70 SUNSET

- 2 packages (3 oz. each)
cream cheese, cut into
½-inch chunks**
- ½ cup crumbled gorgonzola
or other blue cheese**
- 2 cups ½-inch cubes
French or other firm
white bread (3 oz.)**

1. In a 5- to 6-quart pan over high heat, bring about 3 quarts water to a boil. Rinse broccoli and trim off and discard tough stem ends; if skin on stalks is tough, peel stalks. Cut broccoli into 1-inch pieces. Add to boiling water and cook just until barely tender when pierced, 3 to 5 minutes. Drain.
2. Rinse and dry pan. Add ¼ cup butter to pan and melt over medium heat. Stir in flour until smoothly blended; cook until bubbly, about 1 minute. Add milk and stir over medium-high heat until mixture is boiling and thickened, about 3 minutes. Add cream cheese and gorgonzola; whisk until smoothly blended. Stir in broccoli. Pour into a shallow 2½- to 3-quart casserole.
3. In a blender or food processor, whirl bread cubes into coarse crumbs; you should have about 1½ cups. In a small bowl, mix crumbs with 1 tablespoon melted butter. Sprinkle evenly over broccoli mixture.
4. Bake in a 350° regular or convection oven until casserole is hot in the center and crumbs are golden, 20 to 30 minutes.

Per serving: 150 cal., 60% (90 cal.) from fat; 5.5 g protein; 10 g fat (6.4 g sat.); 9.9 g carbo (1.9 g fiber); 197 mg sodium; 31 mg chol.