

Jack Allen's Broccoli Casserole

Ingredients:

3 bunches Broccoli, cut into bite sized pieces
1 tsp Salt
1 cup Onion, chopped
¼ cup Garlic, chopped
3 cups Béchamel sauce (recipe below)
1 cup sharp aged Cheddar, shredded
1 cup aged Jack cheese, shredded
2 cups Panko bread crumbs
2 cups Parmesan cheese, grated

Method:

Preheat the oven to 400 degrees.
In saucepan, cover broccoli with water, add salt, and bring to boil; remove immediately and strain.
Combine onion and next 4 ingredients with the broccoli and place in buttered baking dish.
For gratin, combine breadcrumbs and Parmesan, and sprinkle over casserole.
Bake 30-35 minutes until bubbly and golden.

Béchamel Sauce

Ingredients:

½ cup Butter, cut into bite sized pieces
⅔ cup Flour
2⅔ cups Chicken broth
2⅔ cups whole Milk
2 cubes Chicken bouillon
2⅔ cups Jack cheese
2⅔ cups Cheddar cheese
¾ cup Blue cheese
1 tbsp Chipotle chiles

Method:

In a saucepan, heat butter on medium until melted.
Add flour, stirring to make a blond roux.
In stockpot, bring the next 3 ingredients to a boil.
Add roux, stirring constantly to thicken, lower temperature to medium, and cook 5 minutes.
Whisk in cheeses and chiles and cook together for 5 minutes.