

# Take a Bunch of Broccoli

## Broccoli-Tomato Loaf

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 2 c. broccoli, cooked
- 2 eggs
- 1 c. canned tomatoes
- 1 c. onion
- ½ c. celery
- 3 Tbs. butter or margarine
- ¼ tsp. salt
- ⅛ tsp. pepper
- ¼ tsp. sugar
- 1 c. coarse cracker crumbs
- Quick cheese sauce:**
- ½ c. milk
- 1 c. cheddar cheese, cubed
- 2 Tbs. flour
- ⅞ tsp. salt
- ½ tsp. Worcestershire sauce

In a food processor or blender, chop and mix loaf ingredients except cracker crumbs. Stir in crumbs. Bake in a greased loaf pan at 350° for 40 minutes. In a saucepan, over low heat, blend sauce ingredients until hot, thickened and cheese has thoroughly melted. Serve loaf with cheese sauce.

## Broccoli Ham Casserole

SUBMITTED BY JUDITH PETERSON, HUBERTUS

- 2 to 3 c. cut up broccoli
- 2 c. cooked ham, diced
- 1½ c. cheddar cheese, shredded
- 1 c. baking mix
- 3 c. milk
- 4 eggs

In a 9x13-inch baking dish, layer broccoli, ham and cheese. Combine baking mix, milk and eggs. Pour over broccoli. Bake at 350° for one hour, uncovered.

## Broccoli/Mushroom Chowder

SUBMITTED BY JAN GESH, WEST BEND

- 2 lbs. fresh broccoli
- 8 oz. fresh mushrooms
- 1 c. butter
- 1 c. flour
- 4 c. chicken broth
- 4 c. half & half
- 1 tsp. salt
- ¼ tsp. pepper
- ¼ tsp. tarragon leaves, crushed



Clean and cut broccoli in ½-inch pieces. Steam in ½ c. water until tender-crisp. Do not drain. Set aside. Clean and slice mushrooms in a large pan over medium heat. Melt butter and add flour to make a roux. Cook, stirring constantly for 2 to 4 minutes. Do not brown. Stir in chicken broth; bring just to a boil, turn heat to low. Add remaining ingredients. Heat through, but do not boil.

## Broccoli-Mascarpone Soup

SUBMITTED BY DEBBIE CULLEN, WEST BEND

- 3 Tbs. olive oil
- 1½ c. sliced shallots (about 6 large)
- 1½ lb. broccoli florets, cut into 1-inch pieces
- 6 c. low-salt chicken broth
- 1½ c. (12 oz.) mascarpone cheese (Italian cream cheese), divided
- ¼ tsp. cayenne pepper
- 3 Tbs. chopped fresh chives

Heat oil in large pot over medium heat. Add shallots; sauté 3 minutes. Add broccoli; sauté 1 minute. Add broth; bring to boil. Reduce heat to medium-low, cover and simmer until vegetables are tender, about 10 minutes. Cool slightly. Working in batches, transfer soup to blender; puree until smooth. Return to pot. Reserve ¼ c. mascarpone in small bowl; cover and chill. Whisk 1¼ c. mascarpone and cayenne pepper into soup. Season with salt. Can be made 1 day ahead. Cover; chill. Heat soup over medium heat, stirring occasionally; do not boil. Ladle soup into bowls. Garnish with reserved mascarpone. Sprinkle with chopped chives and serve. Makes 8 servings.

## Broccoli Salad

SUBMITTED BY JOAN KINDBERG, JACKSON

- 4 c. raw broccoli tops, cut up
- 1 lb. bacon, fried, drained and crumbled
- 1 c. cashews
- 1 onion, sliced and cut up
- 1 c. salad dressing
- ½ c. sugar
- 2 tsp. vinegar

In large bowl, mix broccoli, bacon, cashews and onion. Combine salad dressing, sugar and vinegar in small bowl. Pour over top of broccoli mixture. Stir gently. Cover and refrigerate until serving.

## Fresh Broccoli Mandarin Salad

SUBMITTED BY DAWN MUELLEN, WEST BEND

- 1 c. mayonnaise
- 3 Tbs. fresh lemon juice
- ¼ c. sugar
- 4 c. fresh broccoli florets, cut in 1-inch pieces
- ½ c. raisins
- 8 strips of bacon, fried crisp and crumbled
- ½ c. coarsely chopped toasted walnuts
- 1 (11 oz.) can mandarin oranges, drained
- 1 small red onion, diced

Mix mayonnaise, lemon juice and sugar until well blended. Combine remaining ingredients in a large bowl. Gently stir in dressing. Chill.

## Broccoli Soufflé

SUBMITTED BY JUDY WOLF, HARTFORD

- 2 (10 oz.) pkg. frozen, chopped broccoli, cooked and drained
- 2 c. cottage cheese, well drained
- ½ c. grated Parmesan cheese
- 2 eggs, well beaten
- 1 Tbs. minced onion or 1 tsp. dried onion
- 1 tsp. salt

Preheat oven to 350°. Combine cheeses, eggs, onion and salt. Gently mix in broccoli. Bake in 2½ quart casserole for 30 minutes or until knife inserted in center comes out clean. Makes 8 servings.

## Broccoli Salad

SUBMITTED BY TRICIA FREDERICKS, WEST BEND

- 2 heads broccoli, cut into bite-sized pieces (eliminate most of stems)
- 1 lb. bacon, fried then crumbled
- 1 large red onion, chopped
- 3 to 4 Tbs. golden seedless raisins
- DRESSING:**
- 1 c. mayonnaise
- ⅓ c. sugar
- 3 Tbs. apple cider vinegar

Mix broccoli, bacon, onion and raisins in large mixing bowl. Mix dressing ingredients in small bowl, then add to broccoli; mix just before serving.

## Broccoli Stuffing Bake

SUBMITTED BY HELEN UECKER, IRON RIDGE

- 2 c. milk
- 1 c. (4 oz.) shredded sharp processed American cheese
- 4 eggs, beaten
- 3 c. herb-seasoned stuffing croutons
- 1 (10 oz.) pkg. frozen, chopped broccoli, thawed
- ¼ tsp. salt

In a saucepan, heat and stir milk and cheese until blended. Gradually stir milk mixture into eggs. Add croutons, broccoli and salt. Mix well. Turn into greased 1½ quart casserole. Bake at 325° for 45 minutes. Makes 6-8 servings.

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