

Casserole - Broccoli and Cheese

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Ingredients:

- Butter a 9X 12 pan. For smaller yield 4 x 5 pan use 2 quantities below
- Fresh broccoli - 1 bunch (can substitute for frozen-2 packages)
- Fresh asparagus -1 bunch
- Brussels sprout - 1 lb. or 10-12 units
- Fresh brie 100-120 grams
- Fresh blue cheese (danish/german/potent) 100-120 or so grams
- Ementhal cheese 100-120 grams
- Baking powder or flour - 1 tbsp
- Cream or milk- 10 oz. Cream is better
- Garlic, sea salt (or regular), pepper, oregano and anything else you enjoy.
- Gold fish cheese crackers (cheddar or other cheese choice-I use cheddar)

Instructions:

- Cook broccoli, asparagus and Brussels sprout in a steamer pot -15-20 minutes
- Drain and set aside
- Add milk or cream and baking powder or flour and bring to a bowl and simmer to thicken
- Butter casserole dish. Sprinkle bottom of the dish with third of milk/cream mixture
- Layer pan with third of vegetable mix
- Break up and add a thin layer of fresh blue, emmenthal and brie
- Pour another third of the milk/cream mixture
- Add garlic (fresh or puree), oregano, sea salt. Hum, or regular, and pepper
- Layer with another third of veggies
- Break up and sprinkle balance of fresh cheeses
- Add balance of milk/cream mixture
- Crumble cheddar crackers using a rolling pin or break up in a large Ziploc bag
- Spread cheddar crackers evenly over top of the dish.
- Bake at 375 for about 20-30 minutes until lightly browned

For 4-6 people