

TIM FARMER'S COUNTRY KITCHEN

BROCCOLI CASSEROLE

*1 tablespoon butter
1/2 onion, chopped
1 cup mushrooms
Butter + sprinkle of flour
1 cup heavy cream
1/2 cup sour cream
1/2 cup mayonnaise
Black pepper
1 cup shredded cheddar cheese
All purpose seasoning
1 egg + splash of heavy cream,
beaten*

*1 head broccoli, boiled and chopped
French fried onions*

Cut broccoli into smaller pieces and boil until tender. Drain and put into greased baking dish. Melt butter in skillet and cook onions and mushrooms until soft. Add more butter and sprinkle flour over top. Stir until dissolved and add heavy cream. Cream will start to thicken. Add in sour cream, mayonnaise, pepper and cheese until all melted and combined. Remove from heat, season with all purpose seasoning and stir in egg + heavy cream. Pour over broccoli and stir to combine. Stir in French fried onions and top with more onions and shredded cheese. Place in 350 degree oven for 25 minutes.

