

Betty's Broccoli with Cheese Sauce



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In this video, Betty demonstrates how to make Broccoli with Cheese Sauce. This is a quick and easy recipe. Most of it can be made ahead of time and put together at the last minute!

Ingredients:

12-oz. package frozen broccoli cuts (For the amount of cheese sauce I made, you can make (2) 12-oz. packages of frozen broccoli cuts. You may substitute broccoli spears or chopped broccoli, if desired.)

2 cups white sauce (You will find a recipe for white sauce in the video, Quick Tip 93—How to Make White Sauce.)

1 cup shredded sharp Cheddar cheese

Place frozen broccoli cuts in a pot containing $\frac{1}{2}$ -inch of boiling water. Return to a boil over medium heat. Reduce heat and cook broccoli until crisp-tender, about 8 minutes. Meanwhile, heat 2 cups white sauce until warm. Add 1 cup shredded sharp Cheddar cheese to the heated white sauce. Stir, and continue to heat and stir, just until cheese is melted. By this time the broccoli should be done. Drain broccoli through a colander, and place it in a nice serving bowl. Pour the cheese sauce into a pitcher to accompany the broccoli. Alternatively, you may mix the broccoli and cheese sauce together. This makes a bright-colored and healthy food for your table! Enjoy!!! --Betty ☐