

Charred Broccoli with Blue Cheese Dressing and Spiced Crispies

From Food and Wine Staff Favorites by Stephanie Izard

Ingredients

Dressing

½ cup heavy cream
Pinch of crushed red pepper
Pinch of dark brown sugar
3 oz. smoked or Maytag blue cheese, crumbled
½ cup sour cream
Kosher salt

Broccoli

2 lbs. Broccoli, cut into 1 ½ inch florets with stems
¼ cup unseasoned rice vinegar
1 ½ tbsp. harissa
½ tsp finely grated lemon zest plus 1 ½ Tbsp. fresh lemon juice
1 ½ Tbsp. soy sauce
1 ½ Tbsp. Dijon mustard
1 ½ tsp. Sriracha
½ cup extra virgin olive oil
½ cup minced shallots
Kosher salt and pepper
2 Tbsp. unsalted butter
1 cup crisped rice cereal, such as Rice Krispies

Instructions

1. Make the dressing. In a small saucepan, warm the heavy cream until hot. Whisk in the crushed red pepper, sugar and one-third of the blue cheese until melted. Let cool completely, then whisk in the sour cream and the remaining cheese. Season the dressing with salt.
2. Prepare the broccoli. In a large saucepan of salted boiling water, blanch the broccoli until crisp-tender, about 2 minutes. Drain well and spread out on a large baking sheet to cool.
3. In a blender, combine the vinegar, harissa, lemon zest and juice, soy sauce, mustard and Sriracha and puree. With the blender on, gradually add the olive oil until incorporated. Transfer the vinaigrette to a medium bowl and stir in the shallots. Season with salt and pepper.

4. In a medium skillet, melt the butter. Add the cereal and 1 ½ teaspoons of the harissa vinaigrette and cook over moderately high heat, stirring, until lightly browned, about 3 minutes. Season with salt and transfer to a paper towel-lined plate to drain.
5. Light a grill or heat a grill pan. In a large bowl, toss the broccoli with half of the remaining vinaigrette and season with salt. Grill the broccoli over moderately high heat, turning occasionally, until lightly charred all over, about 5 minutes.
6. Spread the blue cheese dressing on a platter and scatter the broccoli on top. Garnish with the spiced crispies and serve, passing the remaining harissa vinaigrette at the table.

Katie's notes: This blue cheese dressing is outstanding on salads, especially a cobb salad. The crispies could be used for many kinds of savory casserole- I like them on cheesy carrots.