

## **Almond Broccoli in Sherry Sauce**

**SOURCE:** Southern Living, FEBRUARY 2002

### **INGREDIENTS:**

1 1/2 lbs fresh broccoli, trimmed/separated into florets  
4 C boiling water  
1 chicken bouillon cube  
3/4 C boiling water  
1/4 C butter or margarine  
1/4 C all-purpose flour  
1 C half-and-half  
2 TBS sherry  
2 TBS lemon juice  
1/2 tsp salt  
1/4 tsp pepper  
3/4 C shredded Parmesan cheese  
1/3 C slivered almonds, toasted

### **DIRECTIONS:**

Cook florets in 4 C boiling water in Dutch oven over medium heat 4-5 minutes or till crisp-tender - drain. Place florets in lightly greased 2-qt baking dish - set aside.

Dissolve bouillon cube in 3/4 C boiling water. Melt butter in large saucepan over medium-high heat. Whisk in flour – cook 1 minute, whisking constantly. Gradually whisk in bouillon mixture + half-and-half; cook, stirring constantly, till mixture thickens and comes to a boil. Whisk in sherry + next 3 ingredients - pour over broccoli - sprinkle with cheese + almonds.

Bake at 375° F for 20 minutes or till bubbly.

Yield: 6 servings