



Recipe # 009

Steamed Parmesan broccoli

(Original recipe)

Approximate servings	450
Portion size	¼ cup

Ingredient	Amount
Broccoli	80 pounds whole broccoli (keep stems for use in recipe #6)
Olive oil	7½ cups
Salt	¼ cup
Ground black pepper	10 teaspoons
Parmesan cheese, grated	2 pounds

Method

- Cut the florets off the broccoli and reserve the stems for Crusty mac and cheese (Recipe #06). Cut the florets into 1½-inch pieces. Divide the florets among 8 shallow steamer pans.
- Steam the broccoli just until softened but still firm and bright green, about 8 to 10 minutes. Be careful not to overcook it. Remove from the steamers and shake the pans to remove excess water. Divide among 4 deep hotel pans.
- Stir the oil, salt, and pepper together and pour the seasoned oil over the broccoli, dividing it evenly. Toss until coated. Add ½ pound Parmesan cheese to each pan and toss again. Cover, and keep warm in the hot boxes.

TIPS:

- Do not overcook the broccoli or it will turn mushy and an unappealing color. It will also smell bad and put the kids off.
- Remember to cook the broccoli as close to the serving time as possible - it doesn't hold up well in the hot boxes.