

Broccoli & Riesling Cheddar Dip

12 ounces broccoli florets (about 6 cups)
2 tablespoons Grape-seed oil for the roasted broccoli
Kosher salt and freshly ground black pepper
1/4 Cup Grape-seed oil or (1/2 stick) unsalted butter (for the sauce)
1 small yellow onion, finely chopped
2 cloves garlic, minced
2 tablespoons Riesling Wine Flour
2 1/2 cups half-and-half
12 ounces mild Cheddar, shredded (about 2 1/2 cups)
2 teaspoons sour cream
Roasted potato wedges or potato chips, for serving

Directions

Position an oven rack in the center of the oven and preheat to 450 degrees F.

Toss the broccoli florets with the grape-seed oil, 1/2 teaspoon salt and a few grinds of pepper on a baking sheet and spread out in a single layer. Roast the broccoli until browned in parts and tender. 15 to 20 minutes. Cool then coarsely chop the broccoli.

Heat the grape-seed oil in a large saucepan over medium heat. Add the onion and cook, stirring occasionally, 8 minutes. Add the garlic and stir until softened, 2 minutes. Stir in the wine flour and cook until the flour is browned and has a paste-like consistency, 5 minutes. Stir in the half-and-half and continue to cook, stirring frequently, until the mixture just comes to a simmer and has thickened to the consistency of heavy cream, 10 to 15 minutes. Turn off the heat and stir in the Cheddar. Gently stir in the roasted broccoli. Season with salt and pepper.

Total Time: 45 min Prep: 15 min Cook: 30 min

Yield: about 4 cups dip