

## Seasonal Eating

# Welsh Rarebit Chicken and Broccoli Casserole

3 slices white bread, cut into cubes  
8 tablespoons butter, divided  
8 ounces mushrooms, sliced  
1/2 onion, chopped  
kosher salt and black pepper  
8 ounces frozen broccoli florets  
2 cups shredded cooked chicken breasts (2 boneless, skinless chicken breasts)  
3 tablespoons flour  
1 tablespoon Dijon style mustard  
1 teaspoon Worcestershire sauce  
1 1/2 cups milk  
1/2 cup beer  
1 cup shredded Cheddar cheese  
1 tube round buttery cracker, crushed

Spray a 2 quart casserole dish with vegetable spray. Sprinkle in the bread cubes. In a large skillet, melt 2 tablespoons butter and saute the mushrooms and onions until tender and the liquid is evaporated, sprinkling with a little salt and pepper. Pour the vegetables over the bread cubes. Microwave the broccoli for 3-5 minutes, stirring halfway through, until just tender. Drain, roughly chop and layer over the mushrooms. Add the shredded chicken on top. In the large skillet, melt 4 tablespoons butter and add flour. Cook and stir for a minute, adding a 1/4 teaspoon of salt and 1/8 teaspoon pepper. Add the mustard and Worcestershire sauce, stirring to mix. Whisk in the milk and beer and bring to a boil. Cook and stir until thickened. Pull off the heat and add the cheese and whisk until melted. Pour the sauce over the top. With a fork, poke and wiggle to get the sauce to the bottom. Melt the remaining 2 tablespoons butter and mix with crushed crackers. Sprinkle over the top. Bake at 350 degrees for 30-40 minutes until hot and bubbly and browned on top. Let stand for a few minutes before serving.