

Smoky Brussels Sprouts Gratin

From – *marthastewart.com*

2 Tbsp unsalted butter
2 Tbsp all-purpose flour
2 cups whole milk
Coarse salt and freshly ground pepper
2/3 cup grated smoked Gouda cheese (2 ounces)
Coarse salt
1 ½ lb Brussels sprouts
2/3 cup finely grated aged Gouda (2 ounces)
Smoked flaked sea salt, such as Maldon (optional) or regular sea salt

- Preheat oven to 375 degrees.
- Melt butter in a saucepan over medium heat.
- Add flour and whisk until mixture bubbles slightly but has not started to brown, about 2 minutes.
- Gradually whisk in milk.
- Raise heat to medium-high and bring to a boil, whisking often.
- Reduce heat to low and cook, stirring occasionally with a wooden spoon, until thickened, 12 to 15 minutes.
- Season with coarse salt and pepper. Remove from heat.
- Add smoked Gouda and stir until melted.
- Meanwhile, blanch the Brussels sprouts: Bring a medium pot of salted water to a boil. Cook Brussels sprouts until just tender when pierced with the tip of a paring knife, 3 to 4 minutes. Drain and transfer to an 8-cup (8-by-12-inch) baking dish.
- Pour sauce over Brussels sprouts and sprinkle with aged Gouda and a pinch of smoked sea salt. Bake, uncovered, until bubbling and golden, about 25 minutes.



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