



Garden Fresh Farm Recipes

Brussels Sprouts Gratin

We love brussels sprouts many different ways. They are like little cabbages that can be prepared many ways. This creamy cheesy version is a new favorite and will satisfy even the picky eaters.

Ingredients:

1½ pounds brussels sprouts, ends trimmed and halved lengthwise
2-3 large shallots, peeled and quartered lengthwise
3-4 cloves garlic, peeled and thinly sliced
5 tablespoons olive oil
Salt and black pepper
¾ cups panko
¾ cups heavy cream
1 cup grated Gruyère cheese (about 3 ounces)



Directions:

Heat oven to 425 degrees.

in a bowl toss together brussels sprouts, shallots, garlic and 3 tablespoons olive oil. Spread mixture on a 9 X 13 inch baking dish. Season with salt and pepper and roast, tossing occasionally until sprouts are bright green and just tender, 12 to 15 minutes.

Combine bread crumbs with 2 tablespoons olive oil and season with salt and pepper. Set aside.

Carefully pour cream and scatter Gruyère cheese over the brussels sprouts and toss to coat. Continue to roast until cream is reduced by about half and sprouts are beginning to brown, another 12 to 15 minutes.

Scatter bread crumbs over sprouts and return to oven until golden brown and crisp, 5 to 8 minutes. Let sit a couple of minutes and serve.



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Air Fryer Brussel Sprouts with Bacon

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Brussel Sprouts with Vinegar Glazed Red Onions

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