

A Sutherland Belle

Southern-Style Creamed Brussel Sprouts

INGREDIENTS

For the Brussels Sprouts

- 2 pounds Brussels sprouts, stems removed and thinly sliced
- 2 large leeks, thinly sliced
- 4 cloves garlic, minced
- 3-4 tablespoons extra-virgin olive oil, divided
- 8 ounces Gruyere cheese
- 1 cup grated Romano cheese, divided
- 1 cup fresh breadcrumbs (I use a food processor) or panko
- 1 tablespoon [Kerrygold Garlic & Herb Butter](#)

For the Sauce

- 5 tablespoons [Kerrygold Garlic & Herb Butter](#)
- 2 cups half & half or heavy cream
- 1 (0.5 ounces) fresh Poultry Herb Blend
- 4 tablespoons all-purpose flour
- 1 teaspoon coarse salt, divided
- 1 teaspoon cracked black pepper, divided

INSTRUCTIONS

For the Brussels Sprouts

1. Preheat the oven to 350F.
2. In a large Dutch oven or stock pot, heat 2 tablespoons of olive oil over medium heat. Add leeks and cook until softened, about 5 minutes. Add garlic and cook for one minute.
3. Add the Brussels sprouts and remaining olive oil. Cook until softened, about 5 minutes. Remove from heat.

For the Sauce

1. In a small saucepan, melt herbed butter over medium heat.
2. Add half & half, along with poultry herb blend, and half each salt and pepper. Reduce heat to low and simmer for 10 minutes. Do not boil.
3. Remove herbs and add flour. Stir constantly until a thick white sauce has formed. Turn the heat off and keep warm.

4. While the sauce is thickening, make the breadcrumb topping. Melt 1 tablespoon butter. Combine with breadcrumbs and half of the Romano cheese. Set aside.
5. To assemble, in an 8x10 baking dish, alternate layers of 1/3 white sauce, 1/2 Brussels sprout mix, and 1/2 Gruyere cheese. Season with remaining salt and pepper. Repeat layers ending with the white sauce and half of the Romano cheese. Top with breadcrumb mix.
6. Bake until sauce and cheese are bubbly, about 30 minutes. You may need to cover loosely after 15-20 min with foil to keep breadcrumbs from browning too quickly.