



# CREAMED BRUSSELS SPROUTS

6 cup Brussels Sprouts  
2 cup milk  
¼ cup butter  
¼ cup flour

2 tsp. instant chicken broth  
or 1 bouillon cube  
⅛ tsp. pepper  
½ cup grated cheese

## INSTRUCTIONS

Trim sprouts, cutting any large ones in half. Cook, covered in boiling salted water 10 min. or until tender. Drain and return to saucepan. Melt butter, add flour and seasonings. Stir until bubbly. Add milk, stirring constantly until sauce thickens and bubbles 3 minutes. Add 1/2 cup grated cheese. Pour lemon butter sauce over sprouts and heat slowly just until hot.

### Lemon Butter Sauce

¼ cup melted butter  
¾ tsp. salt  
1 Tbsp. lemon juice  
¾ tsp. paprika  
Mix all ingredients well. Serve hot over Brussels sprouts.



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