



# Creamy Brussels Sprout and Sausage Gratin

**Makes:** 6

**Prep time:** 10 minutes

**Cook time:** 1 hour

## Ingredients:

1 onion, finely sliced

500g brussels sprouts, trimmed, fading outer leaves removed and cut in half

375g sausages (or use sausage meat)

75g butter

75g flour

800ml whole milk

1/2 teaspoon English mustard

50g Parmesan, plus extra for topping

1/2 teaspoon white pepper

50g breadcrumbs, for topping

This comforting gratin is so simple and tastes amazing thanks to a creamy cheese sauce, chunks of sausage and lots of winter's best vegetable: brussels sprouts! You could easily swap the ingredients in this - try bacon or chorizo instead of sausage, for example.

## Method:



**1.** Cook the brussels sprouts in boiling salted water for 5 minutes, then drain.

**2.** Heat the milk in a saucepan until hot but not boiling. In a separate saucepan, melt the butter and add the flour. Cook out for a few minutes, whisking all the time. Gradually add the milk, whisking all the time. Once it is all used up, add the English mustard, pepper and Parmesan until melted. Season with salt, cover and set aside.

**3.** Light two gas burners on the Jupiter Outback BBQ and set the heat to medium-low.

**4.** Add a splash of oil to a heatproof skillet or frying pan on the BBQ and

### Method Continued:



cook the onion for around 15 minutes, until softened.

**5.** Squeeze the sausages from their skins into large chunks and fry for around 5 minutes, or until all browned.

**6.** Add the brussels sprouts and mix to combine, followed by the cheese sauce.

**7.** Top with breadcrumbs and Parmesan, place back on the BBQ and close the lid.

**8.** Cook for 20-25 minutes, or until bubbling. If you want to get a more golden finish, pop it under a hot grill for 5 minutes. Allow the gratin to rest for 5 minutes before serving.

