

### Chestnut and Brussel Sprout Casserole:

2 cups steamed

brussel

sprouts

1 cup roasted and hulled chestnuts

1 onion

¼ cup butter

1/3 cup flour

2 cups milk or 1 cup milk and 1 cup chicken stock

Salt and pepper to taste

½ cup parmesan cheese

Preheat oven to 350 degrees. Melt butter in a saucepan, add the onion and sauté until translucent, and then stir in the flour and the milk. When the white sauce is thick, add half of the cheese, plus the cooked sprouts and nuts. Pour into a two quart casserole, sprinkle over the remaining cheese, and bake until bubbling, about thirty minutes.