



## Brussel Sprout and Cauliflower Gratin with Pine Nut-Breadcrumb Topping

**Before you plan an all-out traditional menu this Thanksgiving, surprise your guests with a twist. Kate Savage shares her all-time-favorite recipe.**

Photo by Kate Savage Serves 10-12 people

Ingredients 1 ½ lbs of brussel sprouts, trimmed, quartered lengthwise 1 ½ lb head of cauliflower, trimmed into small florets 2 ¾ cups of heavy whipping cream ½ cup chopped shallots 1 T chopped fresh sage 1 ½ T olive oil ½ cup plain dry breadcrumbs ½ cup pine nuts, light toasted 2 T chopped fresh Italian parsley

### Preparation

Preheat oven to 375 degrees F. Cook brussel sprouts in boiling water for 2 minutes. Add cauliflower to the same pot and cook until both are crisp-tender. Drain. Refresh in iced water. Drain. Combine cream, shallots and sage in large saucepan. Bring to a boil. Reduce heat, simmer until mixture is reduced to 2 ½ cups, 10 minutes. Season with salt. Remove and cool. Heat oil in skillet, add breadcrumbs and stir until browned. Stir in toasted pinenuts and parsley. Butter a 13 x 9 x 2 casserole dish or equivalent. Arrange half of the vegetables in dish. Sprinkle with salt and pepper and then 1 ½ cups of Parmesan. Arrange remaining vegetables evenly over, then sprinkle with remaining 1 ½ cup of Parmesan. Pour Cream evenly over. Cover Gratin with foil and bake covered for 40 minutes. Uncover, sprinkle breadcrumb topping over and bake uncovered 15 minutes.

Recipe is from Holiday Food with a Twist by Kate Savage