**Smoky Brussels Sprouts Gratin**

For the Béchamel:

2 tbs unsalted butter

2 tbs all purpose Flour

2 cups whole milk

Coarse Salt

Fresh Ground Pepper

2/3 cup grated smoked Gouda Cheese

For the Brussels sprouts:

Coarse Salt

1 ½ lbs Brussels sprouts

For Assembling the Gratin:

2/3 cup finely grated aged Gouda

Smoked Flaked Sea Salt (such as Maldon optional Surlataele.com or regular Sea Salt

1. Pre-heat oven 375 degrees. Make the béchamel. Melt butter in saucepan over medium heat. Add flour and whisk until mixture bubbles slightly but not started to brown. Approximately 2 minutes. Gradually whisk in milk. Raise heat to medium high and bring to boil, whisking often. Reduce heat to low and cook, stirring occasionally with wooden spoon until thickened. 12-15 minutes. Season with coarse salt & pepper. Remove from heat. Add smoked Gouda and stir until melted.
2. Meanwhile, blanch Brussels sprouts. Bring medium pot of salted water to boil. Cook Brussels Sprouts until just tender when pierced with tip of a knife. 3-4 minutes. Drain and transfer to 8 x 12 baking dish.
3. Assemble the gratin: pour béchamel over Brussels sprouts then sprinkle with aged Gouda and a pint of smoked sea salt. Bake uncovered under bubbling and golden – about 25 minutes.