

**This is so good it will convert "Haters"**

Linda, Tuesday 29 March 2016 - 17:13:56

And it's made with BRUSSEL SPROUTS?!? Seriously folks, you have to try this one, even if you KNOW that you don't like those little cabbage thingies it's THAT good



I've admitted [in the past](#) that I had not found pleasure from Brussel Sprouts until just a couple years ago. My family serves them at every gathering now, and while everything tastes better with bacon believe it or not, I wanted a change.

[This recipe](#) satisfied both that desire and my scarce time and energy (retail is a nightmare leading up to any holiday)! Three kinds of cheeses with three savory elements... A beautiful balance of flavors. You do a little chopping and grating (which I did the day before) and then dump your ingredients into the slow cooker in stages. Slice a baguette or serve with crackers... And it's beautiful!

I opted for packaged shredded cheeses, choosing Swiss instead of Gruyere (at &#036;20/lb for the aged stuff that was a no-brainer) and then buckled down on the chopping. Shallots and garlic I could do in my sleep, but the sprouts?!? I tried a couple in the food processor and all I got was mush so I followed the example in the video slice in half and then slice into shreds. Easy enough, but allow some time two pounds is about a HUNDRED of those little thingies!! Over three cups when done!?

I made a full batch (and DO include the nutmeg NOT optional in my book) and it was a ton (at least 8 cups)! Also, in my slow cooker it took about twice as long as indicated. The amount didn't phase me leftovers of anything cheesy is a good thing! I just want you to be aware and feel free to cut the recipe in half... the FIRST time you make this



Sixteen thumbs up from my crew a definite keeper.