

## CHEESY CABBAGE CASSEROLE

*Gratin de Chou au Fromage*

**Source:** The Gilded Table – January Edition

**Prep Time:** 15 minutes

**Cook Time:** 45 minutes | **Yield:** 6 servings



### Recipe Description

*A humble winter casserole that turns simple cabbage into something warm, filling, and quietly indulgent. This dish reflects a practical kitchen tradition — affordable ingredients, gentle baking, and the comfort of melted cheese on cold days.*

### Ingredients

- 1 small head green cabbage, chopped
- 3 tablespoons butter
- 1 small onion, chopped
- 3 tablespoons all-purpose flour
- 2 cups milk
- 1½ cups shredded cheddar or Colby cheese
- Salt and black pepper, to taste
- **Optional:** buttered crumbs for topping

### Instructions

1. Cook cabbage in boiling salted water until just tender; drain well.
2. Melt butter in a saucepan. Add onion and cook until soft.
3. Stir in flour; cook 1 minute. Gradually whisk in milk.
4. Cook until thickened; stir in cheese until melted.
5. Combine cabbage with sauce and transfer to a baking dish.
6. Top with crumbs if using and bake at 350°F (175°C) for 40–45 minutes.

### Notes

- A good use for winter cabbage
- Pairs well with roast meats or beans
- Reheats gently the next day