

BRUSSEL SPROUTS IN LEMON SAUCE

Ingredients

1. 10 oz. pkg. frozen brussel sprouts
2. 1/4 c. butter
3. 2/3 c. mayonnaise
4. 2 tbsp. lemon juice
5. 1/2 tsp. celery salt
6. 2 tbsp. Parmesan cheese
7. 1/4 c. sliced almonds, toasted

Instructions

1. Cook brussel sprouts according to package directions, omitting salt.
2. Drain.
3. Place in a shallow 2 quart casserole and keep warm.
4. Melt butter in saucepan.
5. Add mayonnaise, lemon juice and celery salt.
6. Beat with a wire whisk until smooth.
7. Cook over medium heat until hot, stirring constantly (do not boil).
8. Pour over sprouts.
9. Sprinkle with cheese and almonds.