

Brussels Sprouts aux Stupides

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We went nuts over the Brussels sprouts served at Lulu's. This is a stovetop variation that is a little more intense. Serves four as a side dish.

1 - 1 ½ lbs - Brussels sprouts (you want the small, hard ones)

2-3 tbsp - Olive oil

2 tbsp - Balsamic vinegar

¼ cup - butter

½ cup - chopped pecans

Trim off the outer leaves of the Brussels sprouts. In a heavy pan (cast iron works very well), sauté the sprouts on medium-high heat in olive oil until they start to brown. Add the balsamic vinegar, turn the heat to low and cover. After a couple of minutes, add ¼ cup of water. Cook until the sprouts start to soften, ~ 8-10 minutes. They should brown but not burn. Turn the heat back up to high, add the butter and the pecans. Saute for a minute or so, until the pecans are lightly toasted. Add salt and pepper to taste, and serve.

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