

## Brussels Sprouts w. Toasted Pecans

(Serves 10)

### Ingredients:

2 lbs small Brussels Sprouts, trimmed and cut in half lengthwise  
5 tbsp minced Shallot  
4 tbsp unsalted Butter  
1 tbsp Olive Oil  
1 tbsp Sugar  
1 tsp Salt  
1 box (32 oz) low sodium Chicken Broth  
½ to up to 2 cups Water  
Freshly ground Pepper  
½ cup coarsely chopped, toasted Pecans (See note below)

### Method:

In a large non-stick skillet over medium-high heat, heat sprouts, shallot, 2 tbsp butter, olive oil, sugar and salt.

Toss until well mixed.

Cook until shallot is fragrant – about 2 minutes.

Add broth and ½ cup of water and bring to a boil.

Reduce the heat and simmer, uncovered, until tender – adding water as needed if the pan becomes too dry (You want minimal liquid in the finished dish,) about 7-12 minutes.

Stir in the remaining butter and freshly ground black pepper.

Keep warm until ready to plate.

Serve hot, sprinkled with pecans.

**NOTE:** To toast pecans, spread the coarsely chopped pecans on a baking sheet and toast in a 350F oven until lightly browned and fragrant – about 8-10 minutes.