

## Bronzed Brussels Sprouts with Caramelized Shallots and Chestnuts

*Often paired with walnuts, the use of chestnuts adds a sweet touch and festive twist to this holiday side dish, perfect with any roasted meats.*

- |  |   |
|--|---|
| <ul style="list-style-type: none"><li>• 6 tablespoons butter, divided</li><li>• 5 shallots, thinly sliced</li></ul>  | Melt 3 tablespoons butter in a medium skillet and add the shallots. Cook over medium-low heat, stirring occasionally, for approximately 10 minutes or until the shallots are soft and golden.                       |
| <ul style="list-style-type: none"><li>• 2 tablespoons raw sugar (can substitute white sugar)</li><li>• 2 tablespoons white balsamic vinegar (can substitute cider vinegar, but increase the sugar by 1 tablespoon)</li></ul> | Add the sugar and vinegar and cook an additional 3 minutes until thickened. Remove from heat and set aside.   |
| <ul style="list-style-type: none"><li>• 1 ½ pounds Brussels sprouts, outer leaves removed, rinsed and halved lengthwise</li></ul>  | In a large skillet, melt the remaining 3 tablespoons of butter over medium-low heat. Place the Brussels sprouts in the pan, cut side down. Cook 6 to 8 minutes, without stirring, until the sprouts begin to brown. |
| <ul style="list-style-type: none"><li>• ½ cup jarred or vacuum-packed chestnuts, roughly chopped</li><li>• salt and pepper to taste</li></ul>  | Add in the chestnuts and stir. Cook an additional 2 minutes then add the caramelized shallots, stir and cook another minute until the shallots are warmed through. Season with salt and pepper to taste.            |

Serve immediately.

Serves: 6 as a side dish