



*This recipe is adapted from one on Saveur.com, who got it from the Bear Café in Bearsville, New York. They occasionally substitute roasted hazelnuts for the pecans in this autumn side dish.*



Serves 4-6

# Sautéed Brussels Sprouts with Pecans

$\frac{1}{4}$  c. shelled pecans  
Salt  
1-1/2 lbs. brussels sprouts,  
trimmed  
2 Tbs. butter  
1 Tbs. olive oil  
1 small yellow onion, peeled and  
chopped  
2 tsp. bottled crushed garlic  
Freshly ground black pepper

Roughly chop pecans and place in large heavy-bottomed, non-stick pan. Heat, stirring frequently, until pecans are lightly toasted and fragrant, 6-8 minutes. Remove from pan to cool. Meanwhile, bring a medium pot of water to a boil over high heat. Add 2 generous pinches of salt, then add brussels sprouts and boil until just soft when pierced with the tip of a sharp knife, 4-5 minutes. Drain and set aside until cool enough to handle. Cut brussels sprouts in half lengthwise and set aside.

Heat butter and oil together in the skillet over medium-high heat. Add onions and sauté, stirring often, until golden, about 5 minutes. Add garlic and brussels sprouts and sauté, stirring often, until brussels sprouts are golden brown in spots, about 5 minutes. Stir in pecans. Season to taste with salt and pepper.