

Sautéed Shredded Brussels Sprouts



INGREDIENTS:

2 (12-ounce) packages fresh Brussels sprouts, trimmed

2 tablespoons unsalted butter

2 tablespoons good olive oil

Kosher salt and freshly ground black pepper

1 tablespoon syrupy balsamic vinegar

INSTRUCTIONS:

Place the Brussels sprouts in the feed tube of the food processor fitted with a large slicing disk. (You don't need to core them.) Process until they're all sliced.

Heat the butter and olive oil in a very large (12 to 14-inch) sauté pan over medium to medium-high heat. Add the Brussels sprouts, 1½ teaspoons salt, and ¾ teaspoon pepper and sauté, stirring occasionally, for 5 to 7 minutes, until crisp-tender and still bright green. Off the heat, stir in the balsamic vinegar, season to taste, and serve hot.

SERVES 6 - 8