Brussels Sprouts with Apples

From – Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce

1 pound Brussels sprouts
2 apples
2 Tbsp butter
2 Tbsp olive oil
1 onion – chopped
1 ½ cups apple cider
½ tsp salt
½ tsp pepper
¼ cup balsamic vinegar

• Trim sprouts and halve lengthwise.
• Cut apples into ½ inch cubes leaving skins on.
• Melt butter and oil in large skillet over low heat.
• When mixture foams, increase heat to medium and add apples and onions, saute until apples are soft and onions are translucent, about 4 minutes.
• Add sprouts, saute 3-4 minutes.
• Add remaining ingredients except vinegar.
• Cover, reduce heat and simmer until sprouts are easily pierced with a fork, about 10 minutes.
• Remove contents of pan with slotted spoon to warm serving dish, cover.
• Heat liquid in pan over medium-high heat until reduced by half.
• Add vinegar, cook 2-3 minutes, stirring and scraping pan to loosen any stuck-on bits.
• Pour over sprouts and serve immediately.

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