

PECAN BRUSSEL SPROUTS

Thanks to Steve and Mimi Kirstein, *BOWA*



INGREDIENTS

- 2 pounds Brussel sprouts cleaned and stems cut off
- 1/4 cup chopped pecans
- 1 tablespoon vegetable oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground pepper
- 1 tablespoon butter



PREPARATION

1. Preheat oven to 350 degrees and place a casserole dish inside to heat up.
2. Quarter Brussel sprouts and add to hot casserole dish along with pecans, oil, salt and pepper.
3. Toss vegetables to coat and bake for 20 to 30 minutes until tender and lightly browned.
4. Remove from oven and toss with butter.
5. Serve hot.