

## ***Balsamic Brussel Sprouts***

*From Chef Lesley Degnon*

2 TBLSP Olive Oil

1 lb Brussel Sprouts – sliced

2 TBLSP Balsamic Vinegar

2 TBSP Water

Salt and Pepper to taste

Optional ingredients:

Pine nuts, pecans, almonds, walnuts, dried cranberries, or candied/spiced nuts

In a large sauté pan, heat oil. Add the Brussel Sprouts, balsamic vinegar and water. Cover the pan and cook for three minutes. When sprouts are tender, remove lid and transfer the cooked sprouts to a serving bowl. Add a few splashes of balsamic vinegar. Season with salt and pepper. Add in any of the optional ingredients listed above, toss and serve.

Serves 4