

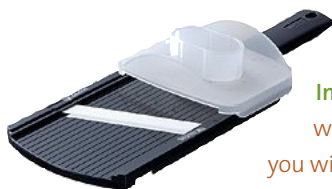
Sliced Brussels Sprouts with Brown Butter

SERVES 4

INGREDIENTS

- 1 pound fresh Brussels sprouts (20 to 30 sprouts, preferably on the stalk), any discolored leaves discarded and stems left in tact
- 2 tablespoons unsalted butter
kosher salt & freshly ground pepper

ESSENTIAL TOOL



A plastic mandoline makes short work of slicing Brussels sprouts.

Important note: be **very, very careful** when slicing using a mandoline since you will not be able to use the plastic guard.

Hold firmly on to the stem end and be sure to only slice approximately $\frac{1}{2}$ of the sprout to protect the tips of your fingers.

You can also slice them by hand using a chef's knife. Slice a small piece off one side to create a stable surface. Lay the sprout on a cutting board, cut side down, and thinly slice while firmly holding the stem end. Be sure to only slice approximately $\frac{1}{2}$ of the sprout to protect the tips of your fingers.



SLICE...

Holding each Brussels sprout firmly by the stem end, cut into very thin slices (see "Essential Tool" for further instruction). Toss in a bowl to separate layers. ★

SAUTÉ...

In a 12-inch skillet over medium heat, melt the butter until foam subsides and the butter smells faintly nutty, being careful not to burn. Add the sliced sprouts, season with salt and pepper. Sauté until sprouts are wilted but crisp-tender, 3 to 5 minutes.

SERVE...

Taste for seasoning and add more salt or pepper, if necessary. Serve immediately.

★ J. NOELLE NOTES

Brussels sprouts can be sliced 1 day ahead and chilled in a sealed plastic bag lined with paper towels.