

## **BRUSSEL SPROUT HASH WITH CARMELIZED SHALLOTS**

Thinly sliced brussels sprouts sauteed with shallots in a really great tasting hash. (makes 8-10 servings)

6 Tablespoon (3/4 stick) butter, divided  
1/2 pound shallots thinly sliced  
coarse kosher salt  
2 tablespoons apple cider vinegar  
4 teaspoons sugar  
1 1/2 pounds brussels sprouts trimmed  
3 tablespoons extra-virgin olive oil  
1 Cup water

Melt 3 TBSP butter in medium skillet over medium heat. Add shallots; sprinkle with coarse kosher salt and pepper. Saute until soft and golden, about 10 minutes. Add vinegar and sugar. Stir until brown and glazed, about 3 minutes

Halve brussels sprouts lengthwise. Cut lengthwise into thin (1/8-inch) slices. Heat oil in large skillet over medium-high heat. Add sprouts; sprinkle with salt and pepper. Saute until brown at edges, about 6 minutes. Add 1 cup water and 3 TBSP butter. Saute until most of the water evaporates and sprouts are tender but still bright green, 3 minutes. Add shallots; season with salt and pepper. ENJOY