



HONEY CARAMELIZED BRUSSELS SPROUTS / ROASTED CHESTNUTS

Serves 6

- 12 ounces chestnuts, roasted and peeled
- 2 pounds Brussels sprouts, stems trimmed
- 2 tablespoons unsalted butter
- 1 tablespoon minced garlic
- 1 tablespoon minced shallots
- 1 cup honey
- 1 tablespoon sugar
- 1 -10 ounce slice prosciutto, cut into 1/2-inch strips
- 1 cup parsley leaves, chopped

Prepare the Chestnuts Cut the peeled chestnuts into thin slices.

Blanch the Brussels Sprouts Bring a large pot of salted water to boiling. Add the Brussels sprouts and cook 5 minutes. Drain and transfer the sprouts to a bowl of ice water to cool. Drain well

Sauté the Brussels Sprouts In a large sauté pan over medium heat, melt the butter until it begins to foam. Add the garlic and shallots and sauté for 2 to 3 minutes or until the shallots are tender. Add the Brussels sprouts and chestnuts. Stir until well combined. Cook for 2 to 3 minutes.

Add the honey, sugar and prosciutto. Turn up the flame to medium-high. Cook, not moving the pan, for about 2 minutes to allow the Brussels sprouts to caramelize and the prosciutto to crisp.

Season to taste with salt and pepper. Stir in the parsley.

Serve immediately