

Apple-Nut Brussels Sprouts

- 2 lbs Brussels sprouts
- 2 red-skinned apples
- 6 tbsp. butter
- 1 onion, chopped
- 2/3 cup chopped pecans
- 2 tsp. fresh thyme leaves
- 3 tbsp apple cider vinegar
- 1 tbsp balsamic vinegar
- salt and pepper

Peel the tough outer leaves from the sprouts and cut away the bottom stems. Cut each sprout into quarters. Core the apples and cut into chunks.

Melt the butter in a large skillet over medium heat. Add the onion and pecans. Cook, stirring until the onion is soft and pecans are toasted, about 4 minutes.

Add the sprouts, apple and thyme. Cook, stirring frequently, until the apples are almost tender, about 7 minutes.

Stir in the apple cider and balsamic vinegar. Boil 1 minute. Season with salt and pepper.

Serve right away!

Enjoy.