

SAUTÉED BRUSSELS SPROUTS WITH CREAM
(slightly adapted from *The Bonne Femme Cookbook*)
from *The Cooks Next Door*

1 pound Brussels sprouts
1 Tbsp unsalted butter
1 Tbsp olive oil
salt and freshly ground pepper to taste
2 to 4 Tbsp heavy cream

Trim the stem ends of the Brussels sprouts and cut length-wise into 1/4-inch-wide slices. Place in a saucepan and add enough water to cover. Bring to a boil and cook for 4 minutes (do not overcook--you want the green color to sparkle). Drain, rinse under cold running water, and drain again.

Wipe the saucepan dry, and melt the butter with the olive oil in the same pan over medium-high heat. Add the Brussels sprouts and sauté briefly, until nicely coated and just a little more tender, about 2 minutes. Season to taste with salt and freshly ground pepper. Drizzle cream over the Brussels sprouts and gently toss to coat. Serve.