

Bronzed Brussels Sprouts with Caramelized Shallots and Chestnuts

Often paired with walnuts, the use of chestnuts adds a sweet touch and festive twist to this holiday side dish, perfect with any roasted meats.

- 6 tablespoons butter, divided
 - 5 shallots, thinly sliced
 - 2 tablespoons raw sugar (can substitute white sugar)
 - 2 tablespoons white balsamic vinegar (can substitute cider vinegar, but increase the sugar by 1 tablespoon)
 - 1 ½ pounds Brussels sprouts, outer leaves removed, rinsed and halved lengthwise
 - ½ cup jarred or vacuum-packed chestnuts, roughly chopped
 - salt and pepper to taste
- Melt 3 tablespoons butter in a medium skillet and add the shallots. Cook over medium-low heat, stirring occasionally, for approximately 10 minutes or until the shallots are soft and golden.
- Add the sugar and vinegar and cook an additional 3 minutes until thickened. Remove from heat and set aside.
- In a large skillet, melt the remaining 3 tablespoons of butter over medium-low heat. Place the Brussels sprouts in the pan, cut side down. Cook 6 to 8 minutes, without stirring, until the sprouts begin to brown.
- Add in the chestnuts and stir. Cook an additional 2 minutes then add the caramelized shallots, stir and cook another minute until the shallots are warmed through. Season with salt and pepper to taste.

Serve immediately.

Serves: 6 as a side dish