

# BRUSSELS SPROUTS AND CHORIZO

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA

Yields: 6 to 8 servings

- 4 Tbsp unsalted **butter**
- **olive oil**
- 2 lbs **Brussels sprouts**, each cut lengthwise in half
- freshly ground **black pepper**, to taste
- **salt**, to taste
- ½ cup minced Spanish-style (dried and cured) **chorizo**
- 3 Tbsp minced **shallots**
- 2 Tbsp minced fresh **garlic**
- about ¾ cup **chicken stock**
- ½ cup **balsamic vinegar**
- 1 cup dried **cranberries**
- 2 Tbsp chopped fresh **parsley** leaves



**| Preparation |** In large skillet, heat butter and olive oil over medium-high heat until foamy. Reduce heat; add garlic and cook about 2 minutes or until fragrant, stirring. Add Brussels sprouts and sprinkle with some pepper and salt; cook about 5 minutes or until lightly browned, stirring frequently.

Increase heat to high; add stock and vinegar and cook about 8 minutes or until Brussels sprouts are glazed and tender, stirring frequently and adding more stock, if necessary. Stir in shallots.

Add chorizo and cook about 6 minutes longer or until Brussels sprouts are well browned and soften slightly and chorizo is crisp, stirring frequently.

Stir in cranberries and pepper and salt to taste. Transfer Brussels sprouts to warm serving bowl; sprinkle with parsley to serve.