

Sautéed Shredded Brussels Sprouts w/Smoked Ham & Toasted Pecans

(Bon Appetit, November 2010)

The Cooks Next Door

2 pounds brussels sprouts
2 tablespoons (1/4 stick) butter
3 tablespoons extra-virgin olive oil
2 1/4-inch-thick slices smoked ham (about 6 ounces), coarsely chopped
1 large garlic clove, minced
2/3 cup low-salt chicken broth
Coarse kosher salt
1/2 cup pecans, toasted, chopped

Trim root ends from brussels sprouts. Using sharp knife or processor fitted with coarse shredding disk, thinly slice brussels sprouts into shreds. **DO AHEAD** *Can be prepared 1 day ahead. Cover and chill.*

Melt butter with olive oil in large deep skillet over medium heat. Add ham; sauté until golden, about 3 minutes. Add garlic; stir 30 seconds. Add brussels sprouts and broth; sauté until crisp-tender but still bright green, 3 to 5 minutes. Season with coarse salt and black pepper. Transfer to serving bowl. Sprinkle with pecans.