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▶▶▶▶ January 2013 ◀◀◀◀

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Roasted Brussels Sprouts with Hazelnut Brown Butter

Prep Time: 10 mins

Cook Time: 21 mins

Total Time: 31 mins

Ingredients

- 1 tablespoon butter
- 1 pounds brussels sprouts, trimmed and quartered
- 1/4 cup(s) nuts, hazelnuts, chopped
- 1/4 teaspoon salt
- pepper, black ground, to taste
- 3 tablespoon water

Preparation

Position rack in bottom third of oven; preheat to 450°F.

Place butter on a large rimmed baking sheet and roast until the butter is melted, browned and fragrant, 4 to 5 minutes. Remove the baking sheet from the oven; toss Brussels sprouts and hazelnuts with the browned butter and sprinkle with salt and pepper.

Return to the oven and roast for 7 minutes. Sprinkle with water; toss and continue roasting until the sprouts are tender and lightly browned, 7 to 9 minutes more.