Creamy Braised Brussels Sprouts (USA)

3 Tbsp. unsalted butter
1 lb. Brussels sprouts, trimmed and halved or quartered
Salt to taste
Ground black pepper to taste
1 c. heavy cream
Generous squeeze of lemon juice

In a large skillet, melt butter over medium high heat. Add Brussels sprouts, salt, and pepper. Cook, stirring occasionally, for 5 minutes, or until sprouts begin to brown in spots.

Stir in cream, cover skillet, and turn down heat. Cook sprouts over low heat for 30–35 minutes, or until they are tender when pierced with the tip of a knife.

Remove cover from skillet, add lemon juice, and taste for seasoning. Let simmer, uncovered, for 2 minutes, or until cream thickens enough to coat sprouts.

Makes 4 servings.

A great dish for Thanksgiving!

Susan B.