



Adventures in Cooking *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Brussels Sprouts with Garlic

Ingredients:

1-1/2 pound Brussels sprouts (22 recommended)

4 garlic cloves, chopped

2 tsp olive oil

3 tsp butter divided

1/2 cup chicken broth

1/4 tsp salt

1/8 tsp pepper

Instructions:

- Trim sprouts and cut an X in the core end of each. Set aside.
- In a large sauce pan, sauté garlic in oil and 1 tsp butter for 2 to 3 minutes or until golden brown. Add reserved sprouts, toss to coat.
- Stir in broth, salt and pepper. Bring to a boil. Reduce heat, cover and simmer 8 to 10 minutes or until tender. Drain, add remaining butter and toss until melted.