

## Braised Brussels Sprouts

1 pound Brussels sprouts  
3 tablespoons butter  
1 tablespoon olive oil  
½ cup broth (beef, chicken, or vegetable)  
2 teaspoons fresh thyme  
Salt and pepper to taste

Wash and dry the Brussels sprouts on paper towels. Trim off the darkened part of the root.

With a sharp-pointed knife, cut a cross in the root end.

In a skillet, heat the butter and olive oil over high heat. When the foam subsides, add the Brussels sprouts. Roll them around gently in the pan for several minutes to sear the outsides, trying not to break loose the leaves. The sprouts should be somewhat browned. Lower the heat. Add the broth, thyme, salt, and pepper taste.

Cover the pan and let them simmer, stirring occasionally, until they are just tender when pierced with a knife.

Remove the sprouts to a serving plate. If the broth is still very liquid, turn up the heat, stirring until the sauce gets syrupy. Pour the syrup over the Brussels sprouts and serve.