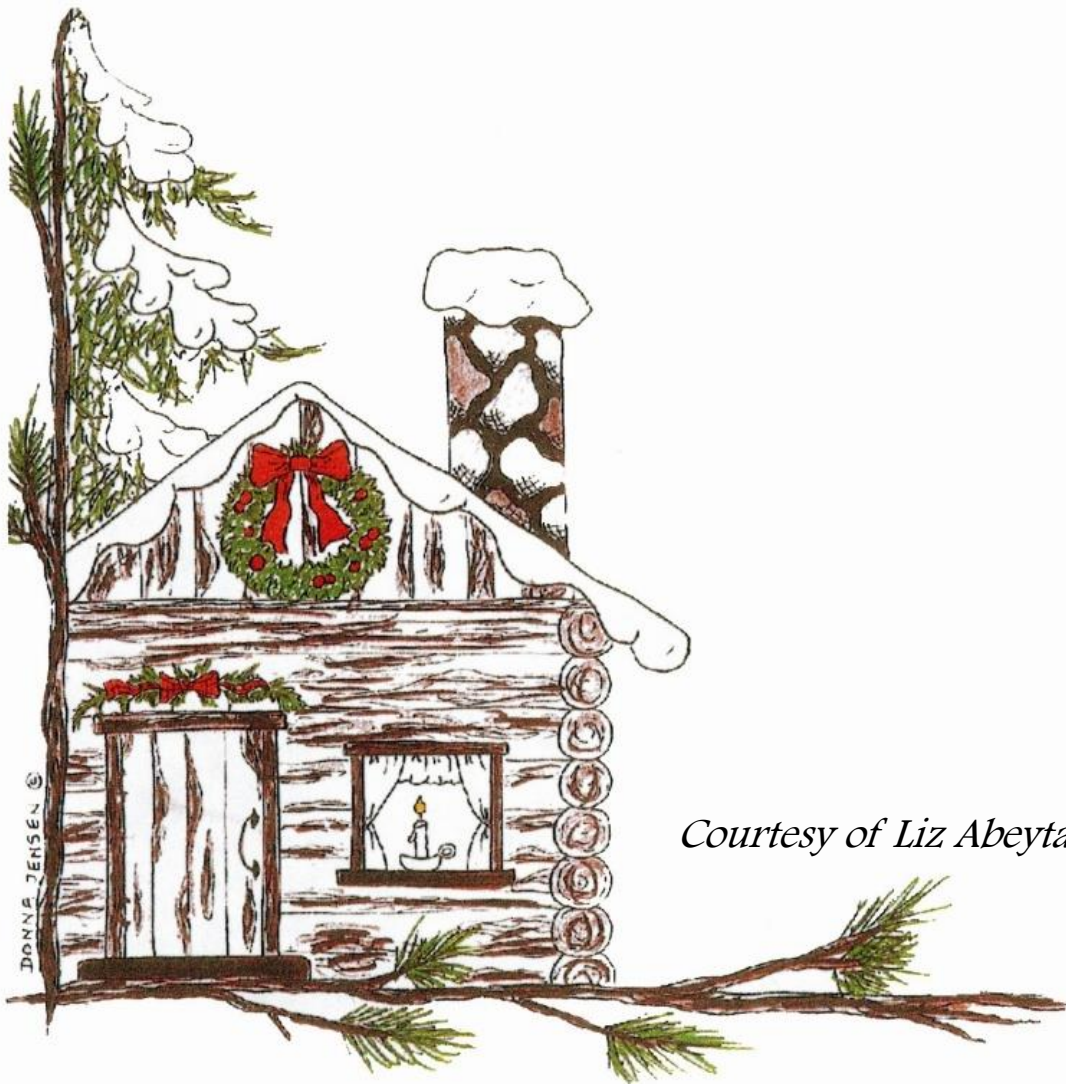


Nana's Cranberry Walnut Brussel Sprouts

¼ cup olive oil
½ cup dried cranberries
2 Tbsp. balsamic vinegar

1-lb. fresh Brussel sprouts
2 Tbsp. water

1. In a large skillet, heat oil over medium flame.
2. Place Brussel sprouts in pan, with the cut side down. Cook for 4-5 minutes, or until the bottoms are browned.
3. Add in the cranberries and water. Cover and cook another 1-2 minutes, or until the Brussel sprouts are tender-crisp.
4. Stir in the walnuts and cook until the water has evaporated.
5. Remove from heat and stir in the balsamic vinegar.



Courtesy of Liz Abeyta