

## **Elizabeth Schiller's Brussels Sprouts** (corrected)

serves 4

4 hands full Brussels Sprouts, quartered (or halved if small)

4 T butter

¼ - ½ c onion or shallots, thinly sliced – about 1 inch long

2 tsp Chopped fresh garlic

a splash dry white wine (1-2 T)

freshly ground salt and pepper to taste

shredded parmesan cheese (NOT the kind in the can, get the good stuff)

In a large steep sided frying pan, wok or flat bottomed wok style pan, sauté onion, garlic and Brussels sprouts in butter on medium high heat. Stir and toss to keep from sticking or scorching. When sprouts begin to dry out, splash wine in to moisten and cook another minute. Sprouts should still be bright green and a little al dente. Add salt and pepper, sprinkle with generous amount of parmesan and remove from heat. Put in serving dish and sprinkle with a little more shredded parmesan. Serve warm

### **For a large crowd use:**

2 Bags Brussels Sprouts

1 large onion, thinly sliced (halve, cut side down, cut in thirds & slice  
-pieces should be about 1" long 1/8<sup>th</sup>" or so wide

3 T Chopped fresh garlic (this is a guess, you could probably use more safely)

1 ½ to 2 sticks butter

a large splash dry white wine, enough to moisten & deglaze pan  
(no more than 1/3 to ½ cup

freshly ground salt and pepper to taste

generous amount of shredded parmesan cheese

(NOT the kind in the can, get the good stuff)

### **Per person use:**

1 hand full Brussels Sprouts (4-6)

1 T onion, thinly sliced

2-3 cloves garlic, freshly chopped

1 ½ T butter

a small splash dry white wine

freshly ground salt and pepper to taste

shredded parmesan cheese