

CARROTS AND BRUSSELS SPROUTS

SERVES 6

ACTIVE TIME: 15 MIN START TO FINISH: 20 MIN

Who knew? These two humble winter staples actually have a natural affinity, playing off each other's best qualities.

- 2** tablespoons chopped shallot (from 1 medium)
- 3** tablespoons unsalted butter, divided
- 1** lb carrots, cut diagonally into ½-inch-thick pieces
- 1** lb Brussels sprouts, halved lengthwise
- ⅓** cup water
- 1** tablespoon cider vinegar

► Cook shallot in 2 tablespoons butter in a 12-inch heavy skillet over medium-high heat, stirring occasionally, until softened, 1 to 2 minutes. Add carrots, Brussels sprouts, ¾ teaspoon salt, and ½ teaspoon pepper and cook, stirring occasionally, until vegetables begin to brown, 3 to 4 minutes.

► Add water and cover skillet, then cook over medium-high heat until vegetables are tender, 5 to 8 minutes. Stir in vinegar, remaining tablespoon butter, and salt and pepper to taste.

COOKS' NOTE: Vegetables can be cut 1 hour ahead and kept at room temperature.