

## 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  $\frac{1}{2}$ -inch-thick pieces  
**1** lb Brussels sprouts, halved lengthwise  
 $\frac{1}{3}$  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,  $\frac{3}{4}$  teaspoon salt, and  $\frac{1}{2}$  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.