

# Sherry-Glazed Brussels Sprouts

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## Servings: 4

*10 ounces pearl onions*  
*1 1/4 pounds Brussels sprouts, trimmed and halved*  
*4 tablespoons unsalted butter*  
*2 tablespoons sugar*  
*Kosher salt*  
*freshly ground pepper*  
*3 tablespoons dry sherry*  
*1 tablespoon chopped fresh thyme*  
*chopped fresh chives (for topping)*

Bring a large pot of salted water to a boil. Add the pearl onions and cook until tender and the skins peel off easily, about 2 minutes. Drain and rinse under cold water. Trim the root ends and pinch the opposite ends to remove the skins.

In a large skillet over medium heat, combine the Brussels sprouts, one cup of water, two tablespoons of butter, the sugar, one-half teaspoon of salt and one-half teaspoon of pepper. Cook, stirring occasionally, until the Brussels sprouts are bright green and crisp-tender, about 10 minutes.

Add the pearl onions and cook until the skillet is almost dry, about 5 minutes. Add the remaining two tablespoons of butter, the sherry and the thyme. Cook, tossing, until the vegetables are glazed, about 2 minutes. Season with salt. Top with chives.

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Per Serving (excluding unknown items): 214 Calories; 12g Fat (49.4% calories from fat); 5g Protein; 22g Carbohydrate; 6g Dietary Fiber; 31mg Cholesterol; 204mg Sodium. Exchanges: 0 Grain(Starch); 3 Vegetable; 2 1/2 Fat; 1/2 Other Carbohydrates.