

Brussels Sprout Slaw – Williams Sonoma – *tried with Sam and Doug 16-Nov-13 – terrific!*

½ cup pecan halves
1 ½ tsp olive oil
1 tsp sugar
pinch of cayenne pepper

2 lb Brussels sprouts, trimmed and fibrous stems removed – and shredded
1 small head radicchio, quartered and cored – and shredded
2 Tbls cider vinegar
1 Tbl lemon juice
2 Tbls whole-grain mustard
3 Tbls maple syrup
¼ cup olive oil
Freshly ground black pepper

Pecans
Preheat oven to 350

In a small bowl, combine the pecans, 1 ½ tsp olive oil, ¼ tsp salt, sugar, and cayenne. Stir to coat evenly. Transfer to a baking sheet and toast in the oven until browned, 10 – 12 minutes. Let cool.

Dressing

Whisk together the vinegar, lemon juice, mustard, and maple syrup. Slowly whisk in the ¼ cup olive oil and season with salt and black pepper.

Add half of the dressing to the Brussels sprout – radicchio mixture and toss well to combine, adding more dressing as needed. Let stand for 15 minutes to slightly wilt the Brussels sprouts. Add remaining dressing and top with the pecans. Serve immediately.

Serves 6 to 8.