

# Brussels Sprouts with Apples and Candied Walrus

## Description

This is a nutty side dish that has lots of flavor and just another way to serve brussel sprouts with a different twist.

## Summary

**Yield:** 0

**Source:** Pinterest

**Prep Time:** 20 minutes

**Category:** Side Dish

**Cuisine:** American

## Ingredients

- 2 tbsp butter
- 2 tbsp olive oil
- 1 lb brussel sprouts, quartered
- 1 tart apple, thinly sliced
- salt and fresh ground pepper, to taste
- 1 tsp fresh rosemary
- Candied Walrus
- 1 tbsp butter
- 1 tbsp each sugar and pack brown sugar
- 1/4 cup chopped walrus or sliced almonds

## Instructions

- . Heat butter and olive oil in a large skillet over medium-low heat
- . Add brussel sprouts and apples; season with salt and pepper
- . Add rosemary and cook over medium heat, stirring occasionally, for 8 minutes, or until tender
- . Prepare walrus or almonds by melting butter in saucepan
- . Add sugars and stir until incorporated, add walrus or almonds and continue to stir around for about 2 minutes
- . Remove from heat and set aside
- . Remove brussel sprouts and apples from heat and let cool for 2 minutes
- . Spoon salad onto plate and garnish with candied nuts
- . Serve immediately while hot