

1 # Brussel Sprouts, rinse & trim
3 oz coarsely chop pecans
3 T unsalted butter
1/4 t kosher salt
1/4 t pepper
4 oz. coarsely chopped dried cranberries

Slice sprouts w/mandoline thinly.
10" straight sided saute pan over med-hi heat. Add pecans. Cook, stir continually, until pecans darken & give aroma, about 2 mins. Add butter, stir.
Add sprouts, salt, pepper, stir continually until color brightens & sprouts are just tender ~6 mins.
Remove from heat & toss in berries.