

## Roasted Brussels Sprout Leaves with Toasted Nuts, Dried Cranberries, and Raisins

Courtesy of Chef Harold Dieterle, Kin Shop, Perilla, and The Marrow

*(Serves 4)*

1 teaspoon vegetable oil  
1 shallot, sliced  
1 teaspoon butter  
4 cups Brussels sprouts, leaves peeled and set aside, cores discarded  
1 teaspoon golden raisins  
1 teaspoon dried cranberries  
1 teaspoon toasted pumpkin seeds  
1 teaspoon toasted hazelnuts  
1 teaspoon toasted sunflower seeds  
1 teaspoon chives, minced  
Salt and pepper to taste

Add oil to a large sauté pan on high heat. When the oil is hot, but not smoking, add the shallots and butter and cook for 30 seconds. Add the peeled leaves of the Brussels sprouts to the pan and sauté for three minutes, seasoning generously with salt and pepper. Turn off the heat and add all the remaining ingredients, stirring well, then serve immediately.