

# A RECIPE FROM CARLA NEGGERS...

## ROASTED BRUSSELS SPROUTS WITH CHESTNUTS

### Ingredients

4 c fresh Brussels sprouts

2 tbsp butter

1 c chicken or vegetable stock

1/2 c cream

2 c (or to taste) boiled or canned chestnuts

Dried bread crumbs (optional)

Salt and pepper to taste

### Directions

1. Preheat oven to 400°F.
2. Cook the trimmed sprouts in boiling water for about 5 minutes; drain and set aside.
3. Heat the butter and oil in a skillet. Be sure the chestnuts are peeled; crumble (not too finely) and add to the skillet. Add stock and simmer, covered, for about 20 minutes.
4. Add the sprouts to the chestnut mixture. Add the cream.
5. Put chestnuts-sprouts mixture into a baking dish. Top with dried bread crumbs and bake for 20 to 30 minutes, until mixture is bubbly hot and bread crumbs are golden brown.
6. Season to taste and serve hot.

**Note from Carla:** RAF pilot Ian Mabry and English dress designer Alexandra

Rankin Hunt make this classic Christmas dish in “Christmas at Carriage Hill.”