

SOME

KITCHEN STORIES

fiction + food

Brussels Sprouts with Anchovy Mint Dressing

inspired by Vera Chicago | Serves 4

INGREDIENTS

1 lb Brussels sprouts, outer leaves trimmed and cut in half
2 tablespoons olive oil
salt and freshly ground black pepper
4 tablespoons unsalted butter

for the dressing:

1 dozen large mint leaves
large handful flat-leaf parsley
4 anchovies in olive oil
Juice of 1/2 small lemon
2 cloves garlic
fresh black pepper
salt to taste
2 tablespoons olive oil

DIRECTIONS

Preheat oven to 375°F. Place Brussels sprouts on a large baking sheet, toss with oil, salt and pepper. Roast in the oven until just cooked through, about 25 minutes.

While sprouts are roasting, make dressing: Combine all ingredients in a small food processor or blender and combine until very smooth. Taste and add salt as desired.

Transfer sprouts to a large bowl, add butter and stir until melted.

Stir in dressing and serve immediately.