



Brussels Sprouts with Apricots and Prosciutto

serves 4

Ingredients

for the dressing

2 tablespoons good extra-virgin olive oil

1 tablespoon Sherry vinegar

pinch of salt

for the salad

2 cups Brussels sprout leaves (see Note)

2 slices prosciutto, finely diced

3 fresh apricots, pitted and diced into 1/4" pieces

1/4 cup green grapes, cut into quarters

1 teaspoon fresh thyme leaves

salt & black pepper

Instructions

1. Whisk together the oil, vinegar, and salt in a bowl. Set aside.
2. Blanch the Brussels sprout leaves in boiling salted water for 2 minutes. Drain and shake off excess water. Place in a large bowl.
3. Add the prosciutto, apricots, grapes, and thyme. Gently toss to combine.
4. Add the dressing and careful toss to coat.
5. Taste for seasoning and add salt and black pepper to taste. Serve. This dish is tastiest when slightly warm.

Note: To prepare the Brussels sprout leaves, cut off the stem with a paring knife. Peel off outer leaves and discard. Peel off remaining leaves, layer by layer.