

Brussel Sprouts

Source: Richard Sias

Ingredients

- Brussel sprouts
- 4-6 cloves garlic
- ½ medium onion
- sprinkle salt and pepper
- ¼ tsp marjoram
- ½ cup Port or Reisling
- chunk butter

Method

Rinse Brussel sprouts, cut off end, take off any sad outer leaves, cut in half.

In a medium frying pan soften garlic and onions in 2 tbs olive oil. Sprinkle with salt, pepper and marjoram, cover and watch/test/look. Let them brown, and move them around so they don't burn.

Just when you think they are ready - this side of tender and not mushy - add ½ c Port or Riesling, cover, watch/stir for a couple of minutes. Serve with a chunk of butter.