



## BRUSSELS SPROUTS WITH MUSHROOMS

- 1 Pound Brussels Sprouts
- 1/4 Cup Butter
- 1/4 Pound Mushrooms, Sliced
- Salt and Pepper
- Cream

### DIRECTIONS

1. Heat 1 inch boiling, salted water, add cleaned Brussels sprouts and cook 10 to 20 minutes - tender crisp. Drain.
2. Add butter to skillet.
3. Sauté mushrooms until just tender.
4. Add sprouts, salt, pepper and a touch of cream.
5. Toss gently.