



HOLIDAY ENTERTAINING

The other sides

Weigh down the table with these crowd pleasing side dishes

Roasted Brussels Sprouts and Apples With Honey-Roasted Pecans

Courtesy of: The Meatball Shop

Serves 4-6

MANY PEOPLE agree that the real stars of

Thanksgiving are the side dishes. To cater to this, chefs all over town are busy crafting side dishes that are sure to become favorites for years to come.

♦ The Meatball Shop

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The Meatball Shop has also gotten into the holiday spirit. Today they will be serving up everything from turkey to stuffing balls with gravy and cranberry sauce.

— Paolina Rella



- 1 pound Brussels Sprouts, sliced in half
- 1 large yellow onion, cut into 1-inch pieces
- ¼ cup olive oil
- 2 tsp. salt
- 2 roasting apples such as Braeburn or Granny Smith, peeled, cored and diced into 1-inch pieces
- ¼ cup cider vinegar
- Freshly ground black pepper to finish

Preheat the oven to 500 degrees.

Toss the Brussels sprouts and onions with the olive oil and salt. Spread them in a large roasting pan and cook until they begin to brown, about 20 minutes. Add the apples, mix to combine and continue to cook until the vegetables are tender and the apples are beginning to melt, turning every 10 minutes — about 20 minutes more.

Add the vinegar and toss. Season with salt to taste and transfer to a serving tray. Top with the pecans and a generous sprinkle of freshly ground pepper.

FOR THE HONEY-ROASTED PECANS:

- 1 cup pecan halves
- 2 tbsps. honey
- 1 tsp kosher salt

Preheat the oven to 325 degrees. Toss the pecans with the honey and salt.

Spread on a baking sheet and place in the hot oven.

Roast the nuts, tossing them every five minutes until they are deep brown, about 20 minutes. Remove from the oven and allow to cool.