

MILK STREET

Brussels Sprouts with Cranberries, Pears and Goat Cheese

Start to finish: 30 minutes

Servings: 4 to 6

With the help of a food processor and its slicing disk, this autumnal salad with bright, fruity notes comes together easily and speedily. Though the ingredients are few, the marriage of flavors and textures creates a side special enough for the holiday table. Try to select Brussels sprouts that are small and firm, and be sure to trim their bases and discard any damaged outer leaves. Pears bring a silky feel to the dish but you could just as easily use tart apples, which provide an appealing crispness. Red-skinned fruits do nicely here, to add some contrast to the green of the sprouts.

—Courtney Hill

¼ cup dried cranberries **OR** dried cherries **OR** golden raisins, roughly chopped

¼ cup cider vinegar

2 ripe but firm pears **OR** crisp apples, unpeeled, quartered and cored

1 pound Brussels sprouts, trimmed

Kosher salt and ground black pepper

½ cup walnuts **OR** pecans, toasted and chopped

2 ounces fresh goat cheese (chèvre), crumbled

Extra-virgin olive oil **OR** toasted walnut **OR** hazelnut oil, to serve

In a small microwave-safe bowl, combine the cranberries and vinegar. Microwave uncovered until heated through, about 1 minute. In a food processor fitted with the medium (3-mm) slicing disk, slice the pears and sprouts, emptying into a large bowl as needed. Add the cranberry-vinegar mixture, 1½ teaspoons salt and ½ teaspoon pepper; toss well. Let stand for 15 minutes, tossing occasionally. Toss in the nuts and cheese, then season with salt and pepper. Serve drizzled with oil.