**Sauteed Shaved Brussel Sprouts with Aged Balsamic Vinegar**

2 (12-ounce) packages Brussels sprouts, shaved

2 tablespoons unsalted butter

2 tablespoons extra virgin olive oil

1 ½ teaspoons Fleur de Sel

½ teaspoon course ground black pepper

1 tablespoon aged balsamic vinegar

Place the butter and olive oil in a large (12-inch) saute pan and heat it over medium heat. Add the shaved Brussels sprouts, 1 1/2 teaspoons Fleur de Sel, and 1/2 teaspoon pepper and saute them, stirring frequently, for about 4 to 5 minutes, until tender but still bright green. Stir in the balsamic vinegar, season to taste, and serve hot.

**¼** cup extra virgin olive oil

**3** tablespoons orange juice

**2** tablespoons pure maple syrup**2** tablespoons balsamic vinegar

**1** teaspoon [ground ginger](http://www.bhg.com/recipes/how-to/cooking-basics/ginger/)

**½** teaspoon salt

**¼** teaspoon ground cinnamon

**1/8** teaspoon ground nutmeg

**¼** cup extra virgin olive oil

**3** tablespoons orange juice

**2** tablespoons pure maple syrup

**2** tablespoons balsamic vinegar

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