

BRUSSELS SPROUTS DIJON

$\frac{2}{3}$ cup mayonnaise or salad dressing

$\frac{2}{3}$ cup sour cream

$\frac{1}{4}$ cup Dijon mustard

$\frac{1}{2}$ teaspoon garlic salt

1 tablespoon Worcestershire sauce

Dash of hot sauce

4 (10-ounce) packages frozen
brussels sprouts

3 tablespoons butter or margarine,
melted

$\frac{1}{4}$ cup finely chopped pecans,
toasted

► Combine first 6 ingredients in a small saucepan; cook over low heat, stirring frequently, until thoroughly heated. Keep sauce warm.

► Cook brussels sprouts according to package directions 5 minutes, and drain well.

► Combine brussels sprouts, butter, and pecans, tossing to coat; serve with