**Harvest Brussels Sprouts with Balsamic Glazed Walnuts**  
*Serves 8*  
Ingredients  
-3 tbsp olive oil  
-2 lbs brussels sprouts, quartered  
-2 medium yellow onions, finely chopped  
-2 medium apples, finely chopped (we used gala, but any variety will work)  
-2 tbsp balsamic vinegar  
-salt and pepper to taste  
  
For the walnuts -  
-1/4 cup chopped walnuts  
-2 tbsp balsamic vinegar  
-1 tsp dried rosemary  
-1 tsp dried sage  
-1 tsp dried parsley  
  
Directions  
-Preheat oven to 400 F  
-Add olive oil, brussels sprouts, onions, apples, vinegar, salt and pepper to a bowl and stir well  
-Pour mixture into a glass baking dish  
-Bake at 400 for 25 minutes  
-While brussels are roasting, mix walnuts, vinegar and herbs in a small bowl  
-Remove brussels from oven  and add walnuts to baking dish. Stir well  
-Return to oven for an additional 15 to 20 minutes (I like some of that burnt crispiness so I usually leave them in for at least 20 minutes)  
-Serve and become wildly popular with your friends and family