

Sherry Balsamic Caramelized Brussels Sprouts

From – *Lou Kostura*

1 1/2 lb fresh Brussels sprouts - halved
2 clove garlic - minced
2 Tbsp olive oil
2 Tbsp butter
2 oz dried wild mushrooms, mixed variety
1/4 c sherry balsamic vinegar

- Soak dried mushrooms in hot water for 20 minutes or until soft.
- Clean and cut Brussels sprouts in half.
- Heat heavy skillet to medium-high, add olive oil, butter, and garlic.
- Place Brussels sprouts in skillet cut side down, let oil and butter start to caramelize them.
- When nicely browned add drained mushrooms.
- Add sherry balsamic vinegar and cover. Cook covered until all vinegar is reduced.



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