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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