



Mother – Daughter Vinegar Brussels Sprouts

by Sharon Kaplan



Ingredients:

2 - 3 lbs. of Brussels sprouts
Vinaigrette's Olive oil
Garlic to taste
Salt and pepper
Splash of blueberry balsamic vinegar.
Splash of Champagne or Chardonnay Vinegar

Directions:

Halve the Brussels sprouts and sauté in the olive oil.

Add garlic and salt (at least a tsp of chopped garlic and she salted it well to cut the sometimes bitter taste of the sprouts.

At the last minute, when the sprouts are nicely browned and tender, a splash of each of the vinegars. Mix it up well. Serve immediately



Vinaigrette

Oil and vinegar to tap, taste and treasure

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