

STRAWBERRY-BALSAMIC BRUSSELS SPROUTS

Crispy deep-fried Brussels sprouts tossed in a strawberry balsamic glaze made with strawberry preserves and balsamic vinegar.



Ingredients

12 ounces Brussels sprouts

1 teaspoon kosher salt

1 cup Smucker's® Strawberry Preserves

¼ cup balsamic vinegar

1 lemon wedge

Directions

1. Add Brussels sprouts to a deep fryer basket and carefully drop them into 350°F oil.
2. Cook for 2-3 minutes or until golden brown.
3. Remove from oil and add to a bowl. Season with salt and toss to combine.
4. Add the strawberry balsamic glaze into the bowl and using a gloved hand, mix to combine.
5. Transfer to a serving dish with a lemon wedge.