

# NEW RECIPE!

## Caramelized Brussels Sprouts

Served with Cubed Steak and Parmesan Penne Pasta

### Ingredients:

- 2 lbs Brussels sprouts
- 1/3 cup sugar
- 3 tablespoons butter
- 1/4 cup red wine vinegar
- 1/4 cup water
- 3/4 teaspoon salt
- 1/4 tsp salt and pepper

### Directions:

1. Wash and quarter brussels sprouts.
2. In a large skillet, heat the sugar over medium-high heat until sugar begins to melt, shaking pan occasionally to heat sugar evenly. Do not stir. Once sugar starts to melt, reduce heat to low; cook about 5 minutes more or until all of the sugar is melted and golden, stirring as needed with a wooden spoon. Add butter; stir butter until melted. Add red wine vinegar. Cook and stir for 1 minute.
3. Add the water and salt. Bring to boiling; add the quartered Brussels sprouts and the leaves. Return to boiling; reduce heat. Simmer, covered, for 4 minutes. Uncover and cook about 5 minutes more or until most of the liquid has been absorbed and the sprouts are coated with a golden glaze, gently stirring occasionally.
4. Transfer mixture to a serving dish. If desired, sprinkle with sea salt and pepper. Serve immediately. Makes 12 to 14 side-dish servings.