



# CRISPY FRIED BRUSSEL SPROUTS WITH HONEY WHIPPED GOAT CHEESE

## *Ingredients*

- 1 1/2 lb. brussel sprouts
- 8 ounces goat cheese
- 4 ounces cream cheese
- 1/4 cup honey
- 1 tbsp balsamic vinegar
- 4 cups canola oil (for frying)
- salt & pepper

*Note: Serves 4*

## *Directions*

In a mixing bowl combine goat cheese, cream cheese, honey, and balsamic vinegar. Whip until all ingredients are incorporated and fluffy, season to taste with salt and pepper.

Wash, and half the brussel sprouts. Heat oil in a frying pan, or fryer to 350 degrees. Fry the sprouts in batches (usually 10 - 15 halves at a time). Fry until golden brown and crispy, approximately one minute per side. Remove from heat and place on a paper towel to drain excess oil, and season to taste with salt and pepper.

Place brussel sprouts in a bowl and top with honey whipped goat cheese, and serve.