



## FLASH FRIED BRUSSELS SPROUTS WITH BALSAMIC DRIZZLE

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### INSTRUCTIONS:

Add the vegetable oil to a deep fryer or to a large pot and bring to 375 °F. Trim the ends off the brussels sprouts and cut any large ones in half. Working in batches, fry the brussels sprouts for 5 minutes. After 5 minutes of frying, remove the brussels sprouts from the oil and place them on a paper towel lined platter to drain and cool.

Add the vinegar and honey to a small saucepan. Place over medium heat and stir frequently, until the vinegar is reduced by half and begins to coat the back of a spoon, about 5 minutes. Transfer the brussels sprouts to a large bowl and pour the reduced balsamic vinegar over the brussels sprouts and toss to coat. Sprinkle it with salt to taste.

### INGREDIENTS:

- 1 ½ lb brussels sprouts, washed and dried
- ½ gallon vegetable oil for frying
- ½ cup balsamic vinegar
- 2 tablespoons honey
- Kosher salt