



## **Brussels Sprouts – Mimosa Grill Style**

12 each brussels – whole  
2 cups apple cider – fresh  
.5 cup sorghum  
1 pomegranate – seeds removed  
6 ea hazelnuts – toasted and crushed  
2 cups canola oil  
Salt and pepper

### **Apple & Sorghum Reduction**

1. Add the apple cider to a heavy bottom 2 qt sauce pot and slowly reduce the apple cider until the juice coats the back of a spoon, remove from the heat
2. Add the sorghum and return to the heat, bring the mixture to a simmer and then remove from the heat
3. Allow the syrup to cool to room temperature (about 45-60 min) and reserve in a tightly sealed container. The syrup can be held at room temperature for 4 days or 7 days in the refrigerator

### **Procedure:**

1. Add the 2 cups of canola oil into a small heavy bottomed sauce pot – bring to 350 degrees
2. Slice the brussels in ¼ inch slices, it is okay that the outer leaves fall off
3. Carefully drop a handful of brussels into the oil, being careful as they will pop around a bit – remove from the oil once browned and place in a mixing bowl – season the brussels with salt and pepper and add one tablespoon of the apple and sorghum syrup and toss in some pomegranate seeds and crushed hazelnuts.
4. Serve alone, toss them in your favorite salad or use them as a side dish to pork chops, roasted chicken, scallops, seafood!