

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

ROASTED BRUSSELS SPROUTS WITH TOASTED HAZELNUTS

Yields: 8 servings

INGREDIENTS

- 2 lbs. brussels sprouts
- 1 Tbsp. kosher salt
- 2 qts. water
- 8 oz. hazelnuts, blanched, roasted & roughly chopped
- 2 Tbsp. extra virgin olive oil
- ¼ tsp. fresh ground black pepper
- ¼ cup chicken or vegetable stock
- ½ stick unsalted butter



METHOD

1. Remove excess part of stem and split the brussels sprouts in half.
2. Blanch in boiling salted water until tender, not over cooked.
3. Quickly drain and drop into ice water to prevent further cooking.
4. When cool, drain.
5. Toss blanched brussels sprouts into a stainless steel bowl with extra virgin olive oil, salt & pepper and then place on a sheet pan and roast in a 400°F oven for 20 minutes.
6. Drizzle stock over roasted brussels sprouts and return to the oven for 2 minutes.
7. Place butter in a small sauce pan and cook on moderate heat till golden brown.
8. Place on a serving platter and drizzle brown butter over brussels sprouts and top with roasted hazelnuts, then serve.

