THE J.M. SMUCKER Co

Strawberry-Balsamic Brussels Sprouts

Crispy deep-fried Brussels sprouts tossed in a strawberry balsamic glaze made with strawberry preserves and balsamic vinegar.

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- 12 oz. Brussels sprouts
- 1 tsp. kosher salt
- 1 cup **Smucker's®** Strawberry Preserves
- 1/4 cup balsamic vinegar
- 1 lemon wedge

Directions

1. Add Brussels sprouts to a deep fryer basket and carefully drop them into 350°F oil.
2. Cook for 2-3 minutes or until golden brown.
3. Remove from oil and add to a boil. Season with salt and toss to combine.
4. Add the strawberry balsamic glaze into the bowl and using a gloved hand, mix to combine.
5. Transfer to a serving dish with a lemon wedge.

Images