



# Jinny's

## Sicilian Brussels Sprouts

Serves 4-6

### Sicilian Salsa

1 cup golden raisins  
1/4 cup sherry vinegar

1 cup pine nuts

1/4 cup olive oil  
1/4 cup garlic, minced  
2 tsp red pepper flake  
1/4 cup capers, rinsed & drained

### Brussels Sprouts

1.5 pounds Brussels Sprouts  
olive oil  
salt  
pepper

#### Salsa Method:

In a small pot combine raisins and vinegar, bring to a boil, immediately turn off the heat. Cover and let plump for 20 minutes

Toast pine nuts at 325°F for 10 minutes until lightly golden.

In a saute pan on med-low heat slowly toast the the garlic until lightly golden, add the chili flakes, capers, pine nuts and soaked raisins. Taste for salt and spice.

This can be made upto a week ahead of time and stored in the refridgerator

#### Brussels Sprouts:

Preheat oven and large sheet tray to 450°F.

Trim and halve Brussels Sprouts.

Toss Brussels Sprouts in olive oil, salt and pepper.

Remove sheet tray from the oven and spread the sprouts out in one even layer so each sprout has contact with the sheet tray. Place in the oven. Let roast for 15-25 minutes, for nice color. A little bit of char is good, gives some depth of favor to the sprouts

#### To Serve:

Flash the sprouts in a 375°F oven for 5-10 minutes until warm to the touch. Place in a bowl and toss with the Sicilian salsa. Serve immediately.