

SPICY PAN-FRIED BRUSSELS SPROUTS

- 1 lb. brussel sprouts
- 1 ½ T canola oil
- 2-3 T **Emily G's Pepper Vinegar Sauce**
- ¼ c white wine
- 1 ½ T butter

Preheat oven to 450°. Remove the tough outer leaves of the sprouts and the stem. Slice in half. Place a skillet over med-high heat and add the oil. Once hot, add sprouts. Cook for 10 minutes, allowing sprouts to brown. Pour the pepper vinegar sauce and wine into the pan. Toss the sprouts and place in the oven for 10 minutes. Remove pan. Add butter and toss to coat the sprouts. Season with salt and serve.



EMILY G'S™
JAM OF LOVE