



Succulent Holiday Brussels Sprouts with Cherry Cranberries

1 pound brussels sprouts, trimmed, halved; rinsed in cold water
2 Tablespoons peanut oil
Salt to taste
1 orange
2 Tablespoons dried cherries or cherry flavored cranberries
1 Tablespoon white wine vinegar
1/2 Tablespoon honey
1 Tablespoon natural chunky or creamy peanut butter
Hot sauce to taste
Garnish: Fried shallots or crisp onions as desired
Fresh mint as desired

Preheat oven to 400 degrees F or preheat convection oven.

Toss sprouts with peanut oil; sprinkle with salt to taste; spread out on large shallow baking sheet. Bake in preheated oven 15 minutes. Toss; return to oven; bake for 10 minutes or golden brown and crisp. Check every 5 minutes and toss. If using convection oven; reduce heat 25 degrees if browning too fast.

Remove orange segments from orange; set aside.

In a small container, pour warm water over dried cherries or cranberries to soften. When soft, drain, and coarse chop cranberries.

Prepare dressing: In a bowl, whisk vinegar, honey, and peanut butter until thick and creamy. Season with hot sauce to taste. Set aside.

Remove tender sprouts from oven to large bowl; sprinkle with salt. Slowly stir in prepared dressing; toss to coat. Add orange segments and cherries. Garnish with fried shallots and fresh mint sprigs. Serve warm or room temperature. Serves: 4

Recipes inspired by: Chef Andrew Little, Josephine restaurant in Nashville. The recipe is part of their family's Thanksgiving table every year.

Cook's Note: I made a 1 pound portion of sprouts, but the recipe can be doubled for holiday serving. If the dressing is too thick, add a little orange juice or liquid from the cranberries. If a thicker dressing is desired, add more peanut butter. I like chunky but creamy peanut butter can be used.

About the Recipe: Roasting the brussels sprouts creates crispy brown bits and edges that are delicious. The peanut butter dressing enhances the flavor of the sprouts, creating a rich and salty flavor. It is a tasty recipe to add to any dinner menu.