



Maple Glazed Brussels Sprouts and Maple Butter

An elegant company or holiday dish

Fried Sage Leaves

1/2-ounce fresh sage leaves
3/4 cup vegetable oil or as needed
1/2 teaspoon kosher salt

Maple Butter

1/2 cup unsalted butter
1/4 cup Burton's Maple Syrup

Maple Glazed Brussels Sprouts with Prosciutto

2 pounds Brussels sprouts, medium or large
4 ounces oil or as needed
4 ounces unsalted butter or as needed
1/2 teaspoon salt; 1/4 teaspoon black pepper or to taste
1/4-pound maple butter chunks, room temperature
1 teaspoon sherry vinegar
2 to 3 ounces thinly sliced prosciutto or Jamon Iberico
3 Tablespoons pickled garlic, sliced or halved
8 fried sage leaves

1/8 teaspoon ground long peppercorns or black peppercorns

Prepare Fried Sage Leaves:

Have spider or strainer ready; tray lined with paper towels' thermometer, and tongs.

Clean sage leaves with lightly dampened cloth. Do not use wet leaves or potentially can spatter or overflow the pot.

Place oil in small sauce pot with at least a 2-inch rim. Heat oil over medium high heat to no higher than about 350 degrees F. Test with food thermometer.

When oil is ready, carefully place sage leaves into hot oil; stir with dry spoon to loosen leaves. Stir lightly every 15 seconds until leaves begin to bubble less frequently and appear translucent. Remove sage leaves from oil onto paper towel lined tray to drain.

Sprinkle lightly with salt while still hot; allow to cool to room temperature. This recipe uses about 8 fried sage leaves. Wrap remaining flash fried leaves in paper towel; store in air tight container.

Prepare Maple Butter:

Combine softened butter and maple syrup in bowl; mix well. Store in refrigerator; allow to warm to room temperature before using.

Prepare Brussels Sprouts:

Clean Brussels Sprouts and trim stem ends to remove any brown parts; then split lengthwise in half. Set aside.

Warm large frying pan over low heat for 1 to 2 minutes; add a third of oil and butter; let the butter melt for a moment; swirl pan to coat evenly with mixture; then add a third of the Brussels sprouts, flat side down; increase heat to medium; continue cooking until Brussels sprouts flat side is rich golden brown, about 5 to 10 minutes. Turn sprouts over; cook for 2 more minutes; remove from pan; set aside on lined plate to stay warm, lightly sprinkle with salt and pepper. Repeat the above steps, adding butter and oil; and cooking the remaining sprouts.

After Brussels sprouts are cooked, wipe pan clean for final cooking.

Over low heat; add maple butter until melted; add sherry vinegar, salt, and black pepper to taste. Toss Brussels sprouts with maple butter until evenly covered. Transfer sprouts to a serving platter or divide among plates. Cook strips of prosciutto in pan drippings to lightly crisp. Arrange prosciutto strips and garlic slices over sprouts; sprinkle with ground toasted peppercorns and top with about 8 fried sage leaves.

Recipe by: Giuseppe Tentori, Chef of GT Prime;

Recipe from: Tim Burton; Burton's Maple Syrup – Maplewood Farm

About the Recipe: Brussels sprouts are elevated to a new level in this elegant side dish. Lightly browned and coated with maple syrup butter, they are topped with crisp strips of prosciutto, pickled garlic slices, and fried sage leaves. The crisp, aromatic herbs add the luxury of vibrant flavor and texture. Maple glazed and maple butter! What an impressive dish to serve for a special occasion!