



Hot and Sour Brussels Sprouts

Executive Chef Russell LaCasce

Brussels Sprouts

1 qt. Brussels sprouts, washed and halved
1 oz. Blended oil
.5 cup Hot and sour glaze
to taste Salt and pepper

Hot and Sour Glaze

6 cups Gochujang red chili paste
1 cup Sugar
1 cup Rice wine vinegar
1 cup Hot Water
1 Tbls. Ginger
1 Tbls . Garlic

Toss brussels sprouts with oil, salt and pepper and roast in 400-degree oven for 12 minutes. On the stove, place a medium size pan and heat. Once hot sauté roasted brussels for 1 minute and then add hot and sour glaze. Cook for another 2 minutes and pour contents in a serving bowl. Bon appétit!