

Fried Brussels Sprouts

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|-------------------------------------|
| | | vegetable oil |
| 1 | pound | brussels sprout - halved |
| | | kosher salt |
| 3 | | shallots - peeled and thinly sliced |
| 2 | | fresno - thinly sliced into rounds |
| 2 | tablespoons | lime juice |
| 1 | tablespoon | maple syrup or honey |

Heat 2 inches oil in a heavy pot over med-high heat. When 360, add 1/3 of sprouts. Cook, turning for 2-3 minutes. Transfer to paper towel lined tray and sprinkle with salt. Fry in batches. Add shallots and chiles and fry for 1-2 minutes and place with sprouts.

Whisk lime juice and maple syrup in a large bowl. Add tray contents to coat. Season and serve.