

Brussels Sprout Salad

Trish Tremayne, MG

- 1 pound Brussels sprouts
- 6 Tbs. olive oil
- 2 Tbs. raspberry vinegar
(or spiced pear vinegar)
- 1 tsp. Dijon mustard
- Salt and freshly ground
black pepper, to taste
- 1/2 cup dried cranberries
(or dried blueberries)
- 1/2 cup toasted pine nuts
(or sliced almonds)



1. Choose small, very fresh Brussels sprouts. Remove stem end and rinse.
2. Using a mandolin or food processor, thinly slice sprouts. Place in bowl along with dried cranberries.
3. Make dressing by mixing olive oil, vinegar, mustard, and salt and pepper to taste. Dress salad, garnish with dried cranberries and pine nuts, and enjoy.