



## **FARMSTAND SWEET and SPICY BRUSSEL SPROUTS**

**Serves 6**

3 tablespoons white wine vinegar  
3 tablespoons honey  
1 cup chicken broth  
1 fresh bay leaf  
½ cup red onion, medium dice  
½ cup red bell pepper, medium dice  
2 teaspoons mustard seed  
¼ teaspoon turmeric  
1 ½ pounds Brussel Sprouts  
2 tablespoons celery salt  
Freshly ground black pepper

In a skillet, combine vinegar, honey and broth with a whisk. Stir in the bay leaf, onion, pepper, mustard seed and turmeric, stir and bring to a boil. Trim the Brussels sprouts and halve them. Add to broth mixture and season with celery salt and pepper. Cover and reduce heat and simmer 10 minutes, uncover and cook 5 minutes or more.

Adapted from Foodnetwork.com



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