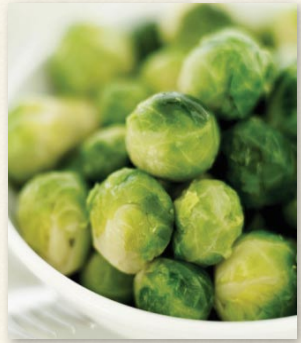


North Georgia Apple & Crispy Brussels Sprout Salad

Ingredients:

- 25 Brussels sprouts
- 3 Apples (*preferably local and with high acidity*)
- 1 cup crème fraiche
- 4 cups apple cider
- 1 cup shelled pistachios
- 1 pinch Fleur de sel
- 2 sprigs rosemary
- 2 tbsp sherry vinegar
- 4 cups vegetable oil for frying



Place apple cider in a small pot on stove and reduce until syrup consistency. Cool and reserve. Prep Brussels sprouts by removing stem end and then cutting in half. Peel apples cut into thin 1 inch slices. Toast pistachios in oven. Cool then grind to course consistency either by hand or in food processor. Chop rosemary and add to crushed pistachios along with a pinch of fleur de sel.

To Serve:

Heat oil on stove top or in fryer to 350 degrees. Fry Brussels sprouts until outside leaves begin to turn golden brown. Do not “over fry”. Remove sprouts from fryer and toss in bowl with salt, pepper and sherry vinegar. Using a spoon, spread crème fraiche on plate in a line (this will hold the sprouts in place). Liberally spread reduced cider mixture on top of crème fraiche. Place sprouts in a line on top of cider and crème. Top with apples. Repeat original process. To finish, add one last drizzle of cider reduction, then sprinkle pistachio mix liberally over plate.

Enjoy!



