



DEEP FRIED BRISKET & BRUSSELS SPROUTS



INGREDIENTS

- 2 oz Brookwood Whole Sliced Beef Brisket (11091)
- 1 lb Brussels sprouts, fresh, cleaned and halved
- 2 Tbsp Almonds, slivered
- 6-8 Mini Sweet Red Peppers, cleaned and cut thinly into half moon slices
- 3-4 Tbsp Cilantro Lime salad dressing

DIRECTIONS

1. Preheat oven to 350° F.
2. Preheat 2 separate deep fryers to 350° F.
3. Wash Brussels sprouts, slice off ends and cut in half. Set aside to dry completely before frying.
4. Slice Brookwood Whole Sliced Beef Brisket into ¼-½ inch slices. Set aside.
5. Toast Almonds in oven until nutty brown. Set aside for serving.
6. In preheated fryer, drop Brookwood Whole Sliced Beef Brisket and fry until crispy. In the other basket drop Brussels sprouts and fry until crispy. Set aside on a paper-lined tray for serving.
7. Place all ingredients in a bowl and combine thoroughly.
8. For serving, place serving on a plate or bowl and drizzle with Cilantro Lime salad dressing.
9. Serve immediately.
10. As a garnish, fill a ramekin with Cilantro Lime salad dressing for dipping.