Mrs Ricketts' Group
Caramelised Brussels Sprouts with Buttered Breadcrumbs & Dried Cranberries

Season: Winter
Type: Side/vegetable
Difficulty: easy
Serves: 16

Ingredients:
- 3 slices bread
- 80g butter, at room temperature
- 1 tablespoon fresh rosemary leaves
- 1kg fresh brussels sprouts
- 2 tablespoon olive oil
- 1/3 cup dried cranberries

Equipment:
- Oven tray
- Kitchen whiz
- Scales
- Colander
- Saucepan
- Frypan
- Wooden spoon
- 1/3 cup measure

What to Do
- Preheat the oven to 180°C
- In a kitchen whiz, combine the bread, half the butter, and the rosemary. Season with salt and pepper and blend to coarse crumbs.
- Transfer the mixture to a baking tray and bake, stirring occasionally, until golden brown.
- Set aside to cool.
- Meanwhile, bring a large saucepan of salted water to a boil over high heat.
- Add the brussels sprouts and cook for 3-4 mins or until bright green.
- Drain and run under cold water.
- Drain well again, and then cut the brussels sprouts in half lengthways (if very small omit the cutting step.)
- Heat the oil in a large non-stick frying pan over high heat.
- Add the brussels sprouts and cook, without stirring, until the brussels sprouts begin to brown on the bottom.
- Stir and continue to cook, stirring occasionally, until the brussels sprouts are heated through and begin to brown all over.
- Add remaining butter and allow to melt.
- Season to taste with salt and freshly ground black pepper.
- Stir in the dried cranberries.
- Transfer the brussels sprouts to a platter, garnish with buttered breadcrumbs and serve immediately.