



CARAMELIZED BRUSSELS SPROUTS & MUSHROOMS

- 1 -1/2 pounds small, fresh brussels sprouts, dried end trimmed, and cut in half
- 1/2 pound fresh Cremini mushrooms sliced in half
- 1/4 cup Mushroom-Sage Infused Olive Oil
- 1 medium shallot thinly sliced
- 2 Tablespoons Pomegranate Balsamic Vinegar
- 1 teaspoon salt
- fresh ground pepper to taste

Heat a heavy-duty 12" sauté pan, add the Fused olive oil. Add the shallot and sauté over medium until translucent. Add the mushrooms and brussels sprouts and sauté over medium-high heat until the mushrooms and brussels sprouts begin to caramelize (about 6 minutes). Add the 2 tablespoons of pomegranate balsamic to the pan stirring and scraping to de-glaze it. (Make sure to scrape up the browned bits of mushroom and shallot at the bottom while evenly coating the brussels sprouts). Season with salt and pepper to taste. Serve hot