

CopyCat Longhorn Steakhouse Crispy Brussels Sprout

Ingredients

1 lb brussels sprouts
1 tbsp table salt
1-2 tbsp olive oil
2 tbsp butter melted
1/2 tsp chili powder
1/2 tsp smoked paprika
1/2 tsp chipotle chili powder
1/2 tsp coarse sea salt
1/2 tsp red pepper flakes
1 tsp maple syrup
1 tbsp honey

Directions

Preheat oven to 400

Bring a large saucepan of water to a boil and add Brussels sprouts. Turn heat to simmer and simmer sprouts for 4 minutes.

Using a strainer – drain Brussels sprouts completely. Place Brussels sprouts in an ice bath quickly for 30 seconds
Remove and place on cutting board. Lightly pat dry with paper towels.

Slice brussels sprouts in half length-wise and place them into a rimmed baking tray. Be sure to keep the leaves that fall off – they get super crispy!

Sprinkle all sprouts lightly with olive oil.

Roast brussel sprouts in the oven for 25 minutes or until golden brown and crispy.

While sprouts are roasting, melt butter.

In a small bowl combine melted butter, chili powder, paprika, chipotle seasoning, salt, red pepper flakes, honey and syrup and whisk with a fork

Remove sprouts from the oven. Place brussels sprouts in a large bowl. Drizzle sauce over sprouts and toss lightly