

CopyCat Red Lobster Crispy Brussels Sprouts

Ingredients

Soy ginger glaze ingredients

1/2 cup brown sugar

3/4 cup white granulated sugar

1 1/4 cup reduced sodium soy sauce

1 tablespoon minced fresh ginger

Brussel Sprouts

32 ounces Brussels Sprouts

4 tablespoons olive oil

Topping

1/2 cup French's crispy fried onions

Directions

Soy Ginger Glaze:

This is best made the day before, or at least several hours before, the sauce will thicken as it cools.

In a small saucepan, combine brown sugar, white granulated sugar, and soy sauce. Turn on medium to medium-high heat. You will need to stir constantly as this sauce reduces by $\frac{1}{3}$ to $\frac{1}{2}$.

Add ginger and give it a stir or two, and then remove it from the heat.

This must cool completely or the sauce will not thicken. Store the sauce in an airtight container. This makes a lot of sauce and it can be stored for up to 1 month.

Roasted Brussels Sprouts:

Preheat oven to 400°F.

Wash and cut the Brussels sprouts in half, pull off any yellowed leaves. Mix them in a bowl with the olive oil.

Place the Brussels sprouts on a rimmed sheet pan and roast for 35 to 40 minutes. Shake the pan halfway through to brown the sprouts evenly.

When ready to serve, portion some of the Brussels sprouts onto a plate, drizzle the soy ginger glaze, and then sprinkle on some of the crispy fried onions on top.