



# RKF Recipes

## Garlic, Salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

## Italian Braised Brussel Sprout

**makes 6 – 8 servings (Prep Time: 10 min/Total Cook Time: 20 min)**

### Ingredients

- 24 oz. package medium size Brussel Sprouts (about 60)
- 1/4 cup extra virgin olive oil
- 1/4 cup Pacific Organic Chicken Broth-Low Sodium
- Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)



### Directions

1. Prepare Brussel Sprouts by trimming the stalk end and then cutting the Brussel Sprout in half, length wise
2. Add olive oil to large sauté pan with lid and heat over high heat. Once hot, turn down to medium heat level.
3. Add Brussel Sprouts cut side down into oil and caramelize bottoms. Note: sprouts may jump and turn, be sure to turn back if they do. You will need to be quick.
4. Turn all Brussel Sprouts over. Sprinkle with GSP.
5. Add chicken broth and stir. Cover and let braise for 10 minutes or until fork tender and serve.

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