



# Recipe #413 Brussels Sprouts

## Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	1/3 cup + 1 tsp.	Butter
2 Tbsp. + ¼ tsp.	¼ cup + 1 tsp.	½ cup + 1 tsp.	Olive Oil
75	150	300	Brussels sprouts, trimmed and thinly sliced
1/3 cup + 1 Tbsp.	¾ cup + 1 tsp.	1-1/2 cups + 1 Tbsp.	Lemon Juice
To Taste	To Taste	To Taste	Salt & Pepper To Taste



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### **Instructions:**

- 1. Heat butter and olive oil in a skillet over high heat until butter is melted and begins to brown.***
- 2. Stir Brussels sprouts and lemon juice into butter and oil; cook, stirring constantly, until sprouts are just heated through and starting to soften. Remove from heat.***
- 3. Season with salt and pepper and serve.***