

Steamed Fresh Brussels

FRESH BRUSSEL SPROUTS
SALT & PEPPER
MRS. DASH ORIGINAL RECIPE
3 TBSP. BUTTER

Rinse your brussels. Cut off stem ends and half each brussel. Place in a steamer basket inside of a saucepan. Add water, cover, and bring to a boil to create steam. Once pot starts smoking with steam, set timer for 10 minutes. Turn off heat, drain and toss with 3 tbsp. butter. Serve as a side dish.



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