Brussels Sprout Panzanella Salad

Makes 8 (4 oz.) portions

1 lb Brussels Sprouts, fresh

¼ C Red Onions

¼ C Dried Cranberries

¼ C Lemon Juice

¼ C Olive Oil

¼ C Cider Vinegar

2 T Kosher Salt

1 T Black Pepper

8 oz. Bates Croutons (recipe below)

1. Remove stems from brussels sprouts.
2. Shred brussels sprouts in a food processer.
3. Combine lemon juice, olive oil, cider vinegar, salt and pepper to make the dressing.
4. Fry croutons in a 350 degree fryer for 2 minutes to crisp them up.
5. Let croutons cool, then toss all ingredients together. Let stand for at least one hour before serving.

Bates Croutons

2 C Vegetable oil, for frying

pinch Granulated Garlic

pinch Black Pepper

pinch Salt

pinch Granulated Onion

1 C Bread, diced into ½ inch cubes

1. Mix together seasonings.
2. Heat oil to 350 degrees.
3. Deep fry bread in oil until golden. Drain and season while hot.