



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Becca’s Brussel Sprout Salad

It's hard to find room on our Thanksgiving table for any new dishes because we have so many favorites, but this year our daughters got together and chopped up a storm and produced this delicious salad that added a nice light touch and a new twist to our holiday meal. They doubled the batch and made half vegetarian without the prosciutto- both were delicious! We bought the sprouts on the stalk instead of bagged because they looked fresher and the taste was worth it.

Brussels Sprouts Salad with Apples (serves 4)

4 ounces sliced prosciutto (6 to 8 slices)

1/2 pound Brussels sprouts, halved lengthwise and thinly sliced cross-wise (2 cups)

2 apples, thinly sliced

1/2 cup chopped golden raisins

2 teaspoons red-wine vinegar

2 tablespoons olive oil

Kosher salt and freshly ground black pepper

2 teaspoons mustard seeds, toasted if desired (optional)

Heat oven to 400° F. Line a large rimmed baking sheet with parchment and place prosciutto on sheet in a single layer. Bake prosciutto until crispy and beginning to brown, 12 minutes. Let prosciutto cool on baking sheet until cool enough to handle, about 5 minutes.

Meanwhile, slice Brussels sprouts and apples. Combine vegetables and mustard seeds in a large bowl. Crumble in prosciutto. Drizzle vinegar and oil over salad and toss to combine. Season with salt and pepper. If the salad seems a little dry, mix up a little extra dressing to have on hand for those who prefer more dressing on their salad.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes