



Pan Grilled, Brussels Sprouts with Golden Raisins

Recipe adapted from Better than Bouillon. For more information about Better than Bouillon, visit betterthanbouillon.com.

Ingredients

2 pounds Brussels sprouts, trimmed
½ cup golden raisins
4 ounces melted butter
1 tablespoon sugar
½ tablespoon Better Than Bouillon® Seasoned Vegetable Base
¼ cup water
½ teaspoon black pepper, ground

Instructions

Set EGG for indirect cooking (with convEGGtor) at 400°F/204°C.

In a bowl, mix butter, sugar, Seasoned Vegetable Base, water, and black pepper.

Add Brussels sprouts and raisins, and stir.

Put mixture in a Stir Fry and Paella Pan.

Place pan directly on EGG, stirring occasionally to glaze the Brussels sprouts while cooking.

Cook for 10-12 minutes or until fork-tender.

Serves 4