

# Fried Brussels Sprouts with Sriracha Dipping Sauce

**SERVES** Serves 4 to 6

## WHY THIS RECIPE WORKS

Fried Brussels sprouts at restaurants can be delightfully crispy, nutty, and salty. Yet when we tried making them at home, the Brussels sprouts splattered every time they hit the hot oil. Instead, we tried submerging the sprouts in cold oil and heating the oil and the sprouts together over high heat. As long as we cooked the Brussels sprouts until they were deep brown, this method produced beautifully crisped sprouts. An easy stir-together Sriracha sauce offers a spicy, creamy counterpoint, perfect for dipping.



## INGREDIENTS

### Sriracha Dipping Sauce

- ½ cup mayonnaise
- 1½ tablespoons Sriracha sauce
- 2 teaspoons lime juice
- ¼ teaspoon garlic powder

### Brussels Sprouts

- 2 pounds Brussels sprouts, trimmed and halved through stem
- 1 quart vegetable oil
- Kosher salt

## BEFORE YOU BEGIN

❖ Be sure to choose Brussels sprouts that are similar in size to ensure even cooking. For this recipe, we prefer larger Brussels sprouts, about the size of golf balls, because they're easier to dip in the sauce. To keep the sprouts' leaves intact and attached to their cores, trim just a small amount from the stems before cutting the sprouts in half. If you choose to wash your sprouts before cooking, do so before trimming and halving them. Stir gently and not too often in step 2; excessive stirring will cause the leaves to separate from the sprouts.

## INSTRUCTIONS

❶ **FOR THE SRIRACHA DIPPING SAUCE:** Whisk all ingredients together in bowl. Cover and refrigerate until ready to serve.

❷ **FOR THE BRUSSELS SPROUTS:** Line rimmed baking sheet with triple layer of paper towels. Combine Brussels sprouts and oil in large Dutch oven. Cook over high heat, gently stirring occasionally, until dark brown throughout and crispy, 20 to 25 minutes.

❸ Using spider or slotted spoon, lift Brussels sprouts from oil and transfer to prepared sheet. Roll gently so paper towels absorb excess oil. Season with salt to taste. Serve immediately with sauce.