

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Crispy Brussels Sprouts

MAKES 6–8 SERVINGS

CITRUS-MISO VINAIGRETTE

4 Tbsp white miso

½ Tbsp rice wine vinegar

1 ½ Tbsp orange juice

1 tsp shallot, minced

½ tsp grated lemon zest

1 tsp fresh lemon juice

Pinch of kosher salt

Pinch of freshly ground black pepper

½ cup olive oil

3 lb Brussels sprouts, trimmed and halved

2 cups vegetable oil

Salt and freshly ground black pepper

CARAMELIZED PINEAPPLE

2 cups finely diced pineapple

½ cup packed light brown sugar

½ tsp vanilla extract

½ cup cashews, toasted and chopped

1 ½ cups grated Grana Padano cheese

1 ½ Tbsp togarashi (Japanese spice mix)

INSTRUCTIONS

1. For the vinaigrette: Combine all ingredients except the olive oil in a blender and purée until smooth. With the machine running, gradually drizzle in the oil until emulsified. Use now or cover and refrigerate for up to 7 days.
2. Preheat the oven to 425°F. In a medium bowl, toss the Brussels sprouts with the oil and salt and pepper to taste. Divide between the two baking sheets, cut side down. Roast, stirring halfway through, until the leaves are dark brown and crisp and the bottoms of the sprouts are browned, 25–30 minutes.
3. Meanwhile, make the caramelized pineapple. Heat a large, heavy skillet over medium heat. In a medium bowl, mix all the ingredients together, then add to the skillet in one layer. Cook without stirring until caramelized, 5–7 minutes. Stir, and continue to sauté until golden brown on all sides. Remove from heat.
4. Remove the sprouts from the oven and toss with the pineapple, cashews, and vinaigrette.
5. Empty into a serving bowl. Top with the grated cheese and season with the togarashi.