|  |
| --- |
| Marinated Brussel Sprouts A Judy Hunt recipe. Now a Paula Westerfield tradition INGREDIENTS 10-20 oz. Brussel Sprouts (fresh or frozen) 1 bottle Lite Italian dressing  6-12 green onions  12-24 mushrooms  ½ -1 tsp dried dill weed\* DIRECTIONS  1. Cook sprouts according to package direction (for frozen). 2. Add onions and mushrooms. 3. Sprinkle with dill weed. 4. Pour dressing over mixture. 5. Marinate several hours before serving for best flavor. 6. Note: for using fresh dill weed, use 2 tbsp fresh dill weed. |



|  |
| --- |
| Marinated Brussel Sprouts A Judy Hunt recipe. Now a Paula Westerfield tradition INGREDIENTS 10-20 oz. Brussel Sprouts (fresh or frozen) 1 bottle Lite Italian dressing  6-12 green onions  12-24 mushrooms  ½ -1 tsp dried dill weed\* DIRECTIONS  1. Cook sprouts according to package direction (for frozen). 2. Add onions and mushrooms. 3. Sprinkle with dill weed. 4. Pour dressing over mixture. 5. Marinate several hours before serving for best flavor. 6. Note: for using fresh dill weed, use 2 tbsp fresh dill weed. |