|  |
| --- |
| Marinated Brussel SproutsA Judy Hunt recipe. Now a Paula Westerfield traditionINGREDIENTS10-20 oz. Brussel Sprouts (fresh or frozen) 1 bottle Lite Italian dressing6-12 green onions 12-24 mushrooms ½ -1 tsp dried dill weed\*DIRECTIONS1. 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 SproutsA Judy Hunt recipe. Now a Paula Westerfield traditionINGREDIENTS10-20 oz. Brussel Sprouts (fresh or frozen) 1 bottle Lite Italian dressing6-12 green onions 12-24 mushrooms ½ -1 tsp dried dill weed\*DIRECTIONS1. 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.
 |