Sweet and Spicy Brussels Sprouts

Serves 4-6

2 pounds Brussels sprouts
1 Tablespoon olive oil
1-2 teaspoons kosher salt
1 teaspoon black pepper
3 Tablespoons pure Michigan maple syrup
1½ Tablespoons sambal oelek

Preheat oven to 400 degrees.

Remove yellowed and wilted outer leaves and wash Brussels sprouts. Trim at the base and cut in half. Put sprouts on a sheet tray. Drizzle oil over the sprouts and season with salt and pepper. Mix gently until sprouts are evenly coated.

Roast in preheated oven for 30-40 minutes or until nicely browned

Meanwhile, combine syrup and sambal oelek; set aside. When sprouts are roasted, remove from oven and place in mixing bowl with reserved mixture. Toss and serve right away.

Sambal oelek or ulek: Sambal is a chile mixture with over 300 varieties described by the second word in the name. Oelek means “to crush or grind.” Thus, sambal oelek is the most basic sambal. It is simply crushed raw chiles with no other additives. Used to add heat to a dish or as a spicy condiment. Find in Asian groceries.