

# Roasted Baby Brussels Sprouts with Pebre & Migas



Photo by Adam DeTour

**CHILEAN PEBRE**  
(yields about 1.5 quarts)

## INGREDIENTS

½ medium size onion (sm dice)  
6 (dried) New Mexico chilies  
2 Hungarian wax chilies (sm dice)  
2 fresh tomatoes (sm dice)—optional  
1 bunch fresh cilantro (rough chopped)  
juice of 3 lemons  
juice of 1 lime  
½ cup good quality olive oil  
1 tbl honey  
salt to taste

## METHOD

Reconstitute the New Mexico chilies by simmering in a medium-size saucepan in about 1 quart of water until chilies are soft and can easily be torn by hand (about 10 minutes). Remove chilies from water and remove stems. Place the chilies in a blender with ¼ cup of the steeping water. In a large mixing bowl, add onions, pour remaining hot water over them, and let soak for 30 seconds, then strain and discard the water. Add remaining ingredients, being sure to add the olive oil last. Mix thoroughly, taste, and adjust seasoning. Pebre is best served at room temperature.

# Roasted Baby Brussels Sprouts with Pebre & Migas



Photo by Adam DeTour

## COMEDOR'S GARLIC AIOLI

(yields about 1 quart)

### INGREDIENTS

2 whole eggs  
2 yolks  
½ cup olive oil  
½ cup canola oil  
4 tbl fresh lemon juice  
1 large fresh garlic clove  
salt to taste

### METHOD

In a food processor, add all ingredients except the oil. Turn the processor on to high speed and slowly drizzle in the oil, starting with the canola oil and finishing with the olive oil. Taste and adjust seasoning.

For a sweeter aioli, substitute roasted garlic and add 1 tbl honey.

# Roasted Baby Brussels Sprouts with Pebre & Migas



Photo by Adam DeTour

## ROASTED BABY BRUSSELS SPROUTS WITH PEBRE & MIGAS

(serves 6-8 people)

### INGREDIENTS

- 2 lbs baby brussels sprouts
- 2 cups bread crumbs (migas)—better if homemade
- $\frac{3}{4}$  cup red wine vinegar
- canola oil and olive oil (enough for cooking)
- $\frac{1}{4}$  cup garlic cloves (finely chopped)
- $\frac{1}{2}$  cup garlic aioli (see recipe above)
- 1 cup Chilean pebre (see recipe above)

### METHOD

Clean brussels sprouts by simply trimming down the stems with a small knife until the stems look nice and white (remove any loose or damaged outer leaves.) In a large sauté pan over medium high heat, add just enough canola and olive oil to barely coat the bottom of the pan. When the oil is hot and small ripples appear when you tilt the pan, carefully add the brussels sprouts. For the first minute or so of cooking, do not move them around—this will help ensure a nice sear and a beautiful light brown color. Now it is time to break the sear (stir or toss the brussels sprouts) and add the garlic, cook for an additional minute, tossing frequently. Add the vinegar, salt, and bread crumbs (migas) and toss to incorporate. Place the pan in a preheated 350 degree oven and roast the brussels sprouts for about 5 to 10 minutes, making sure to shake and rotate the pan halfway through the cooking process. You can also transfer them into an oven-safe casserole dish, lightly sprinkle the top with more migas, and roast them in the oven for about 15 minutes. Remove the brussels sprouts from the oven and test one (they should be tender while retaining a nice crunchy vegetable quality). Lightly sprinkle with more migas and garnish liberally with garlic aioli, pebre, and a lot of fresh cilantro.