

# **Shredded brussels sprouts with spiced sultanas and cranberries**

This is a good way to use up raw sprouts, and fills the kitchen with Christmas aromas! Use a mandoline, if you have one, to shred the sprouts, or try a food processor: you want them very thin, about 1-2mm thick. The colour of the cranberries looks great against the green sprouts here, and they have a welcome sharpness, but don't worry if you don't have them: if need be, just use a mix of currants and sultanas. Soaking the red onion for ½ hour in the spiced vinegar makes the raw onion transparent and tender.

Serves 4 as a side dish or 2 as a light supper.

## **Ingredients**

- 100ml white-wine vinegar
- 4 strips shaved orange peel (from about a ⅓ orange), plus 60ml orange juice
- 1 tbsp caster sugar
- 1 small cinnamon stick
- 3 cloves
- 2 star anise
- ½ tsp allspice powder
- 15g sultanas
- 15g dried cranberries
- ½ small red onion, peeled and thinly sliced
- 2 tbsp olive oil
- 250g brussels sprouts, trimmed and thinly shredded
- 10g basil leaves, finely shredded
- 5g mint leaves, finely shredded
- 30g flaked almonds, lightly toasted
- Salt and black pepper



## **Method**

Put the vinegar, orange peel and juice, sugar and spices in a small saucepan, bring to a boil on a medium-high heat and leave to bubble for three to four minutes, until the sugar has dissolved and there is only about 60ml of liquid left in the pan.

Strain into a small bowl, then stir in the currants, cranberries and thinly sliced onion. Set aside to cool for 30 minutes, stirring a few times, then transfer to a serving bowl with all the remaining ingredients.

Add a third of a teaspoon of salt and a good grind of black pepper, toss again, and serve.