

amelia saltsman FOOD

ROASTED BRUSSELS SPROUTS WITH WALNUTS, POMEGRANATE MOLASSES, AND SHANKLISH



Makes 6 - 8 servings

DAIRY OR PAREVE/VEGAN

2 pounds (900 g) small-to-medium Brussels sprouts, halved lengthwise

2 tablespoons extra-virgin olive oil

Kosher or sea salt and freshly ground black pepper

4 tablespoons (60 ml) pomegranate molasses

1 cup (100 g) walnut halves, toasted

1 cup (225 g) Shanklish (recipe follows)

Position a rack in the upper third of the oven and preheat the oven to 400°F (200°C).

Boil the Brussels sprouts in salted water or steam them over salted water until crisp-tender, about 3 minutes. Drain and dry thoroughly on paper towels or dish towels. (This step can be done a day ahead; store covered in the refrigerator.) On a large baking sheet, toss the sprouts with the olive oil, season them with salt and pepper, and spread them evenly over the baking sheet.

Roast the Brussels sprouts, shaking the pan halfway through the cooking, until they are tender, browned in places, and any loose leaves are crisped, about 35 minutes. Remove the pan from the oven, drizzle 2 tablespoons of the molasses over the sprouts, toss, and return the sprouts to the oven for about 5 minutes to glaze.

Remove from the oven and scrape the Brussels sprouts and any juices onto a serving platter. Scatter the walnuts over and around the sprouts, season with additional salt, and drizzle with the remaining 2 tablespoons molasses. Top with a large dollop or two of Shanklish and serve the remaining sauce in a bowl alongside.

SHANKLISH

Makes 2 cups (450 g)

DAIRY

2 cups (450 g) labneh, homemade or store-bought

1 tablespoon za'atar

Leaves from 6 thyme sprigs, chopped or crushed

½ to 1 teaspoon Aleppo pepper

½ to 1 teaspoon kosher salt

In a bowl, combine the labneh, za'atar, thyme, ½ teaspoon Aleppo pepper, and ½ teaspoon salt and stir to mix. Let stand for at least 30 minutes before serving. Taste and adjust with more Aleppo pepper and salt if needed. The shanklish will keep refrigerated for up to 3 days.

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