COL. SANDERS BRUSSELS SPROUTS

INGREDIENTS

- 1 to 2½ lbs Brussels sprouts
- ⅔ stick of margarine
- 2 tbs prepared mustard
- 2 tbs Worcestershire
- ¼ tsp salt
- ¼ tsp cayenne pepper

METHOD

1. Cook Brussels sprouts in heavy salt water until just done — drain.
2. Then add the mixture of margarine, prepared mustard, Worcestershire, salt, and cayenne.

Servings are not specified in the original family recipe.

AT THE TABLE A Light Pinot Noir

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