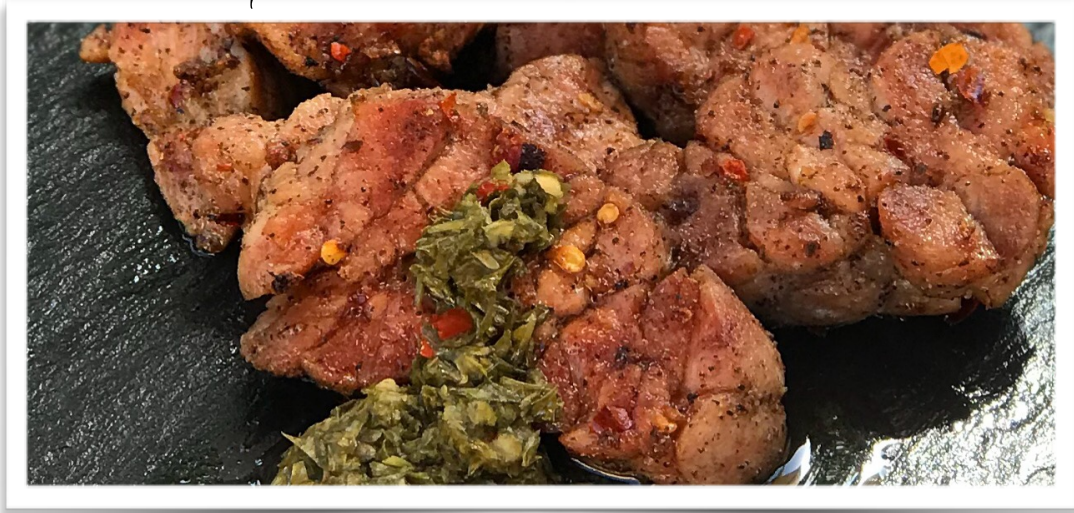




## Grilled Sweetbreads



*Crisp, slightly charred exterior contrasted with a tender, buttery interior texture.*

## INGREDIENTS

- 1 lb sweetbreads
- 4 quarts cold water
- 1 cup white vinegar
- 2 tablespoons salt
- 2 tablespoons chili flakes
- 3 tablespoons extra-virgin olive oil

## Preparing sweetbreads for grilling



Rinse sweetbreads thoroughly before placing in 4 quarts of cold water and 1 cup of white vinegar.

**\* Remember when cooking with offal, always make sure your product is fresh**

Bring to a boil, then reduce temperature and simmer sweetbreads for 10 minutes

Remove sweetbreads and place in ice bath

While sweetbreads are cooling prepare grill and marinade

### Marinade



Combine olive oil, salt, pepper, and chili flakes.

Drain and pat dry sweetbreads. Coat with marinade

### Grilling

Place on medium heat for approximately 7-10 minutes. Remove once you've achieved a slight char and toasted brown color.

### Great Accompaniments

Top with Chimichurri Sauce or enjoy on a crusty baguette and olive tapenade.

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