

Thanksgiving *Signature* Recipe

Ingredients

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| 1 lb. | Brussels sprouts |
| 2 tbsp. | Olive oil |
| 5 cloves | Peeled garlic |
| ½ tsp. | Salt |
| ¼ tsp. | Pepper to taste |
| 1 tbsp. | Balsamic vinegar |

Roasted Brussels Sprouts & Garlic

Serves 4



Directions

1. Heat oven to 400°. Trim bottom of Brussels sprouts, and slice each in half from top to bottom.
2. Heat oil in a skillet over medium-high heat. Place sprouts in skillet with garlic, and sprinkle with salt and pepper.
2. Cook, undisturbed, until sprouts begin to brown on bottom, then transfer to oven.
3. Roast, shaking pan every 5 minutes, until sprouts are brown and tender, about 10 to 20 minutes.
4. Stir in balsamic vinegar, and serve hot.

