SUMMER HOUSE™

Caramelized Brussels Sprouts

Yield: 4-6 Servings



INGREDIENTS

2 pounds Brussels sprouts, halved
3 Tbsp. olive oil
4 Tbsp. balsamic vinegar, divided
salt, to taste
pepper, to taste
¼ cup grated parmesan cheese

METHOD

1. Preheat the oven to 425°F. Have on hand a rimmed baking sheet and a 12-inch baking dish.
2. On the baking sheet, toss the Brussels sprouts with the olive oil, 2 tablespoons of the balsamic vinegar, salt, and pepper. Spread out the Brussels sprouts, and arrange them mostly cut-sides down.
3. Roast for 30 minutes, or until well-browned and tender when pierced with a skewer. Remove them from the oven.
4. While still piping hot from the oven, toss with the remaining two tablespoons balsamic vinegar.
5. Allow them to cool slightly, toss with the parmesan and serve.

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