

Peter's Balsamic Brussels Sprouts

I don't have any measurements I use, discovering the proper proportions is half the fun.

I take the sprouts, clean them up, half them, and toss with butter or olive oil, and salt and pepper.

Oven's been set to about 410, and I put the sprouts in a flat pan and set to bake.

Before they are browned, I heat honey in a bowl and mix in balsamic reduction.

I take out the sprouts and re toss with the glaze and then bake for the remainder till they are fully browned and crisped.

By Peter Stiasny