

Roasted Brussels Sprouts

serves 8

These little sprouts have a cult following at The Old Creamery. Customers eat them out-of-hand like candy. They have made avid brussels sprouts lovers out of confirmed brussels sprouts haters!

2 lbs. brussels sprouts

2 T. olive oil

1 T. tamari

1 T. balsamic vinegar

1/2tsp. salt

1/2 tsp. fresh ground pepper

1 tsp. granulated garlic

Trim the knobby stems off of each brussels sprout with a paring knife. After you've cut the stem end into a flat surface, carefully press a cut "X" into the flat surface. with your paring knife. Preheat oven to 425°. Bring about a half gallon of water to a boil. Add the trimmed sprouts and blanch for 6-7 minutes. Drain well. Transfer the sprouts to a mixing bowl. Add the remaining ingredients and toss well to coat. Spread out single layer on a baking sheet. Place in the hot oven and roast until golden brown, 15-25 minutes.