



ROASTED BRUSSELS SPROUTS w/ Balsamic Reduction and Cranberries

Servings: 8

Ingredients

- 3 pounds Brussels sprouts
- 1/3 cup olive oil
- 1 cup brown sugar
- 3/4 cup balsamic vinegar
- 1 cup dried cranberries
- Chives for topping

Directions

- 1.** Preheat oven to 400° F.
- 2.** Cut off the brown ends of the Brussels sprouts and cut in half. Mix them in a bowl with the olive oil. Pour them on two baking sheets and roast for 25-30 minutes, until crisp on the outside and tender on the inside.
- 3.** Meanwhile, combine the balsamic vinegar and brown sugar in a saucepan. Bring to a boil, then reduce the heat to medium-low and simmer until glaze is thick and syrupy, about 20 minutes.
- 4.** Drizzle the balsamic reduction over the roasted sprouts. Sprinkle with dried cranberries and serve immediately.