



## Print Works Bistro

### Brussels Sprouts

1	gallon	water
1/8	cup	salt
1	pound	Brussels sprouts (cleaned)
1	each	lemon (cut in half)
1/4	pound	butter
2	teaspoons	salt

Pre-heat oven to 375 degrees.

Bring water and 1/8 cup salt to a simmer in large pot over medium high heat.

Add sprouts and juice from 1/2 lemon. Cook 10-12 minutes.

Remove and immediately place in ice water to stop cooking process.

Once sprouts are completely cooled strain in a colander.

Place sprouts in roasting pan and add butter, salt and juice from 1/2 of a lemon.

Place in 375 degree oven and roast 25-30 minutes or until just tender throughout.

Yield – 1 pound

*All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.*

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