

BRUSSELS SPROUTS

1 ½ lb brussels sprouts
3 T olive oil
2 T balsamic vinegar
3 T **Emily G's Pear Honey Jam**
Salt & Pepper to taste



EMILY G'S™
JAM OF LOVE

Preheat oven to 425° and line a baking sheet with foil or use a silicon baking sheet. Trim the dry outer leaves of the brussels sprouts off as well as the bottom of stem. Cut the sprouts in half lengthwise. In a large bowl, toss the sprouts with olive oil and then transfer them to the baking sheet. Roast until they are tender and slightly caramelized, about 15-20 minutes.

While roasting the brussels sprouts, place balsamic vinegar and jam in the large bowl (leaving remaining olive oil, if any) and whisk until blended. Once they have finished roasting, place the sprouts back into the bowl and toss to coat evenly. Taste and season with salt and pepper if needed.

