

Roasted Brussel Sprouts

Preheat oven to 400 degrees

For easy clean-up, put foil on bottom of baking sheet

1-1/2 lbs brussel sprouts, ends trimmed and cut in half

3 T olive oil

5 cloves garlic

1 t salt

Salt and pepper

Add all ingredients to large plastic bag and shake.

Pour onto baking sheet cut side down

Roast 30-40 minutes shaking pan every 5-7 minutes for even browning

Reduce heat when necessary to prevent burning.

Brussel sprouts should be dark brown, almost black, when done.

Adjust seasoning and serve immediately.