

Sweet Roasted Brussels Sprouts

- 1 ½ -2 pounds Brussels sprouts, trimmed and quartered
- 1 ½ -2 Tablespoons olive oil
- 2 Tablespoons brown sugar
- Salt and freshly ground pepper to taste

Heat oven to 400°F.

Mix the Brussels sprouts with the olive oil, sugar, salt and pepper.

Put on a baking sheet in one layer. Roast till caramelized and tender, about 45 minutes.