



## **Cranberry & Pecan Brussels Sprouts**

**Stephen & DeDee Kiser Recipe**

### **Ingredients**

- 3 pounds Brussels Sprouts
- 1/2 cup olive oil
- 1 cup sugar
- 3/4 cup balsamic vinegar
- 1 cup dried cranberries
- sea salt & cracked black pepper
- pecans

### **Prep**

**1 - Preheat oven to 375**

**2 - Clean and cut sprouts in half, arrange on baking sheet, sprinkle salt & pepper and toss with olive oil**

**3 - Combine balsamic vinegar and sugar in saucepan. Bring to boil, reduce heat to medium-low, and reduce to very thick glaze.**

**4 - Drizzle balsamic reduction over roasted sprouts, sprinkle with dried cranberries as pecans.**



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