

Roasted Brussels Sprouts

<http://userealbutter.com/2007/10/11/roasted-brussels-sprouts-recipe/>

adapted from Fine Cooking #70, Feb/Mar

1 lb. Brussels sprouts
2-3 medium shallots, peeled and sliced
3 tbsps olive oil
salt
pepper
1 tbsp butter (optional)
1/2 lemon, juice of

Preheat oven to 425°F. Trim the base of the Brussels sprouts with a knife. Peel off the outer leaves and cut the sprouts in half. Toss sprouts, shallots, olive oil, salt, and pepper together. Pour into a large enough baking pan so that there is a single layer of sprouts on the pan. Roast for 15 minutes and remove from oven to toss the sprouts around. Roast another 15 minutes and repeat. Roast a final 10 minutes and remove from oven (total time should be about 40 minutes). Stir the butter into the sprouts and then add the lemon juice and toss. Serve hot.