

baked brussel sprouts

2 cups brussel sprouts  
3 tbsp balsamic vinegar  
2 tbsp. olive oil  
salt and pepper to taste

trim the ends of each sprout and slice in 1/2. spread onto a baking dish, add your olive oil and be sure each one is coated. add your balsamic vinegar and coat evenly. sprinkle with salt and pepper and bake in a 375 degree oven for 20-30 minutes, depending upon your oven. the sprout is done with you can pierce with a fork easily.