

Jane's Brussels Sprouts

 Serves 8–10



INGREDIENTS

2 pounds Brussels sprouts
2 tablespoons olive oil
2 teaspoons minced garlic
1 tablespoon sugar
1 teaspoon salt
½ teaspoon pepper
1–2 cups chicken broth
1 teaspoon balsamic vinegar
1 tablespoon butter

DIRECTIONS

Trim the outer leaves from the Brussels sprouts, cut off the bottoms and slice them in half.

Heat the olive oil in a skillet over medium heat. Add the Brussels sprouts and garlic and cook until browned.

Turn the heat down and add the sugar, salt and pepper. Pour chicken broth over the Brussels sprouts until they're just covered. Simmer until tender, about 10 minutes.

Drain and toss with balsamic vinegar and butter. Add salt and pepper to taste.