



## **Roasted Brussels Sprouts on the Stalk**

1 Brussels sprout stalk  
1/4 cup olive oil  
Kosher salt and ground black pepper to taste  
Optional dressing; dried cranberries; orange segments

Preheat the oven to 375 degrees F. Line rimmed baking pan with aluminum foil; spray with cooking spray.

Trim small tough stick like shoots poking out from between sprouts; remove loose leaves. Rinse with fresh water. Wrap in cling wrap; cook in the microwave on high for 4 to 5 minutes. This is an optional step but it gives a head start for tender sprouts.

Place Sprouts Stalk in rimmed baking pan; Drizzle evenly with olive oil. Sprinkle all sides with salt and black pepper.

Bake in preheated oven for 45 minutes until slightly soft and browned on the outside. Rotate the stalk a third of the way every 15 minutes. Continue roasting until sprouts are fork tender. Cover with foil if browning too quickly.

Serve as center piece: Brush with dressing; sprinkle with dried cranberries.  
Or cut sprouts from stalk; toss with dressing; add cranberries and orange segments.

**Optional Dressing Recipe:** 2 Tablespoons white wine vinegar; 1 Tablespoon honey; 2 Tablespoons creamy or chunky peanut butter, hot sauce as desired

In a bowl, whisk vinegar, honey, and peanut butter until thick and creamy. Season with hot sauce to taste

**About the Recipe:** Roasted Brussels sprouts develop a delicious flavor when roasted until tender. They can be cut from the stalk for easier serving. The sweet/sour dressing with cranberries and orange segments add a delicious holiday touch.