



## BALSAMIC BRUSSEL SPROUTS

COOK TIME: 4 - 5 HOURS | SERVINGS: 5 - 6



4 HOURS OR LESS



VEGETARIAN



PARTY FAVORITE

### INGREDIENTS

- ¾ c. Balsamic vinegar
- 2¼ T. Butter, unsalted
- 2¼ T. Brown sugar cubed
- 2 lbs Brussels sprouts, halved
- ½ c. Parmesan cheese, grated
- 3 T. Olive oil
- Salt and pepper to taste

### SAUCE INSTRUCTIONS

Mix balsamic vinegar and brown sugar to boil over medium heat. Then reduce to half heat for 7 minutes. Set aside and cool.

### COOKING INSTRUCTIONS

Place brussels sprouts in bottom of SeparAide™. Mix in olive oil and butter. Cook on low 4 hours. Once tender, lift the SeparAide™, allowing unwanted liquids to drain. Transfer to favorite serving dish. Pour balsamic sauce over top. Enjoy!