

Roasted Brussels sprouts

Cook's Illustrated, the Science of Good Cooking, p. 253

Serves 6 to 8

<https://www.cooksillustrated.com/recipes/6831-roasted-brussels-sprouts>

If you are buying loose Brussels sprouts, select those that are about 1 ½ inches long. Quarter Brussels sprouts longer than 2 ½ inches; don't cut sprouts shorter than 1 inch.

2-¼ pounds Brussels sprouts, trimmed and halved
3 tablespoons olive oil
1 tablespoon water
Salt and pepper
Feta cheese (HdeH)



Photography: Cook's Illustrated

1. Heat serving plates and dinner plates
2. Adjust oven rack to upper-middle position and heat oven to 500F degrees. Toss Brussels sprouts, oil, water, ¾ teaspoon salt, and ¼ teaspoon pepper in large bowl until sprouts are coated. Transfer sprouts to rimmed baking sheet and arrange so cut sides are facing down.
3. Cover sheet tightly with aluminum foil and cook for 10 minutes. Remove foil and continue to cook until Brussels sprouts are well browned and tender, 10 to 12 minutes longer. Transfer to serving platter, season with salt and pepper to taste, and serve immediately.
4. (HdeH: Crumble Feta cheese on the dish)