

# Julia's Cookbook

## BRUSSEL SPROUTS – 3 WAYS

Preheat your oven 425 degrees. Very important. Season brussel sprouts with olive oil, salt and pepper. You need a fair amount of olive oi with them as they are quite dense. Start cooking them for 15-18 minutes. Toss them 1x in the oven. Cook for 20+ minutes, keeping a watchful eye as their size varies, thereby cooking time can vary.

### Sauces

#### Balsamic

2 teaspoons Balsamic Vinegar  
1 garlic clove, minced  
1 generous teaspoon Dijon mustard  
1/4 cup extra virgin olive oil  
Toasted nuts – optional

#### Sriracha Bacon Sauce

2 large pieces cooked bacon, crumbled into small pieces  
1 tablespoon Maple Syrup  
1-2 teaspoons Sriracha Sauce

#### Lemon Olive Oil

1-2 teaspoons fresh lemon juice  
2 tablespoons extra virgin olive oil

Remove hot brussel sprouts from oven and toss into bowls for serving. Whichever sauce you use, just make sure you taste and reseason if necessary. Serve hot.