

Roasted Brussels Sprouts

From America's Test Kitchen episode: *Company's Coming*.

Serves 6 to 8

If you are buying loose Brussels sprouts, select those that are about 1½ inches long. Quarter Brussels sprouts longer than 2½ inches; don't cut sprouts shorter than 1 inch.

INGREDIENTS

2 1/4 pounds Brussels sprouts, trimmed and halved

3 tablespoons olive oil

1 tablespoon water

Salt and pepper

INSTRUCTIONS

1. Adjust oven rack to upper-middle position and heat oven to 500 degrees. Toss Brussels sprouts, oil, water, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in large bowl until sprouts are coated. Transfer sprouts to rimmed baking sheet and arrange so cut sides are facing down.

2. Cover sheet tightly with aluminum foil and roast 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.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of *Cook's Country* and *Cook's Illustrated* magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen

equipment and supermarket ingredients in search of brands that offer the best value and performance. You can watch us work by tuning in to *America's Test Kitchen* (www.americastestkitchen.com) on public television.