



Side Dish: Roasted Brussels Sprouts with Balsamic Reduction

Ingredients:

- 1 lb Brussels sprouts, halved
- 2 tbsp olive oil
- Salt and pepper
- 2-3 tbsp [Tillie's 18-Year-Old Balsamic Vinegar](#)



Instructions:

1. Toss Brussels sprouts with olive oil, salt, and pepper. Spread on a baking sheet.
2. Roast at 425°F for 20-25 minutes until golden.
3. Drizzle roasted sprouts with Tillie's balsamic vinegar and toss to coat. Serve hot.

