



BRUSSELS SPROUTS IN PARCHMENT

- 1 ½ Pounds Brussels Sprouts
- 2 Tablespoons Butter
- ½ Teaspoon Salt
- 1/8 Teaspoon Pepper

DIRECTIONS

1. Clean sprouts.
2. Place in cooking parchment with butter, salt and pepper.
3. Fold or tie to seal.
4. Cook in boiling water for 15 minutes.