

## Smoked Sea Salt Brussels Sprouts

1 lb. Brussels sprouts, halved  
2 tbsp. butter  
1/2 tsp. or more of smoked sea salt  
2 tbsp. brown sugar  
fresh ground black pepper

Place Brussels sprouts in a microwave safe bowl with 1 tbsp. of water. Microwave on high for 3 minutes. In a non-stick skillet, heat butter over medium heat, add the halved sprouts. Cook the sprouts for an additional 5 minutes, stirring occasionally. Sprinkle the sprouts with the brown sugar and smoked sea salt. Cook for an additional 2 minutes or until the sugar begins to caramelize and brown. Finish with some fresh ground black pepper and sprinkled with additional brown sugar.