

# Brussels Sprouts

4-8 Brussels sprouts per person  
1 tablespoon butter per dozen sprouts  
kosher salt



Peel the outer layer of damaged or dried-out leaves off each sprout. Rinse them in water and place in a steamer basket. Put two inches of water in the bottom of the steamer pot, the basket of sprouts on top.

Put the lid on and place over high heat until the water boils, then turn it down so the water just keeps boiling. As long as there is steam under the lid the sprouts will cook. Turning the heat up won't make the steam any hotter, and will just boil off all the water before they're done. Steam for 15 minutes, until you can poke a fork all the way through without much resistance.

Transfer sprouts to a serving dish and add butter and salt.