



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Grilled Brussel Sprouts

I love Brussel Sprouts, and cooking them on the grill is super simple.

Ingredients

2 pounds fresh Brussel Sprouts

½ Cup Olive Oil

2 Tbs [B&B's Best Roasted Vegetable Seasoning](#)

Instructions

1. Heat Grill to 300°.
2. Cut Brussel Sprouts in half.
3. Place cut Brussel Sprouts in large bowl and pour the olive oil over them.
4. Stir to coat well with the oil.
5. Sprinkle the B&B's Best Roasted Vegetable Seasoning over the Brussel Sprouts stirring to make sure they are all coated.
6. Place in a grilling basket and place on grill.
7. Stir frequently while cooking, should take about 30 minutes or until desired tenderness.
8. Remove from grill and serve.

