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**Cold Brussels Sprout Salad**

* 1-2 lb of Brussels sprouts
* 4 bulbs of roasted garlic
* ¼ cup of olive oil
* Red pepper diced
* Salt/pepper

Ahead of time: How to roast garlic(cut tops off garlic, pour olive oils and sprinkle with salt wrap in tin foil cook for 1 hour) till caramelized .

1. Steam Brussels sprouts till fork tender
2. In mini food processor put all garlic removed from skins
3. Add oil till roasted garlic is a smooth paste
4. Salt and pepper to taste
5. Mix in with Brussels spouts and garnish with pepper
6. Chill and serve

Recipe found at

http://www.superexhausted.com/2012/07/brussel-sprouts-salad/