



# Balsamic and Bacon Brussels Sprouts

## Ingredients:

1 1/2 lbs brussels sprouts, stem removed and halved  
5 strips bacon, diced and cooked  
1 tsp garlic  
2 tsp salt  
1/2 tsp black pepper  
3 tbsp balsamic vinegar  
1 tbsp honey

## Directions:

Preheat oven to 400 degrees.

Dice and cook bacon until crispy. Remove from heat, and drain on a paper towel. Set aside, saving 3 tbsp of the fat.

In a large bowl, mix brussels sprouts, bacon, and reserved bacon fat, garlic, salt and pepper.

Spread brussels sprouts in a single layer on a large baking sheet. Roast for 25 minutes, turning once.

Meanwhile, in a small pot over low heat, mix balsamic and honey and cook until reduced by about half. It will be a sweet sticky sauce. Set aside

Remove brussels sprouts from oven, and place on serving dish. Drizzle balsamic glaze over the top, and serve right away.