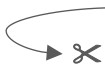


Happy Holidays from ePublishingPartners, Inc.  
From our table to yours!

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## Balsamic Brown Sugar Brussels Sprouts



### Ingredients

1/2 lb fresh Brussels sprouts	salt & pepper, to taste
5–6 slices of bacon	2 TBSP brown sugar
2 TBSP olive oil	1 TBSP aged balsamic vinegar (the super thick kind) + more for drizzle

### Directions

1. Preheat oven to 400°. Cut bacon into lardons (pieces). Separate and place on a half sheet pan. Put the pan of bacon in the oven while the oven preheats.
2. While the bacon crisps, cut the Brussels sprouts into quarters. Coat with olive oil, salt, and pepper.
3. When the bacon is done, remove from pan to drain on a paper towel. Add the sprouts to the pan and place back in the oven for 12–15 minutes, turning a couple of times. (You want each sprout to turn brown and crunchy on the sides, without burning.)
4. During the last 3 minutes of cooking, add the bacon and sprinkle the brown sugar over the top. Drizzle with the aged balsamic vinegar. Toss to coat and place back in the oven for 3 minutes.
5. Remove and place in a serving dish. If desired, drizzle vinegar over the top.

**Total Time:** 25 minutes

**Serves:** 2

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