

Bacon Fried Brussels Sprouts

Delicious, crispy and full of rustic flavor.

Ingredients

- 30 Brussels sprouts cut in half
- 4 Strips applewood bacon cut in julienne
- 1/4 cup Brown Sugar
- 1/2 cup Balsamic vinegar
- 1/2 red onion (Diced small)
- 2 cloves garlic (Diced Small)
- 1 tsp Smoked Peprika
- 4 Tbsp kosher salt
- 1/2 tsp Pepper (black)
- 3 Tbsp Olive oil

Method

Step 1

Add the Brussels to a bowl along with the olive oil, 1/2 of the balsamic and 2 Tbsp of salt and add pepper to your liking. Mix and let stand 5 minutes.

Step 2

Cut the bacon in thin short strips and add them to a large high sided saute pan. Render the bacon crisp and remove from the pan onto a paper towel. Leave the pan on medium high heat.

Step 3

Next add the brussels, peprika, balsalmic, brown sugar, red onion, garlic, salt and pepper to the hot pan and stir.

Step 4

let stand and cook with no lid until they start to brown slightly, Stir the pan around every now and then to allow all sides to sear. Once the sprouts are colored, about 8 min, add the bacon back in, stir in and remove from heat and serve.