

Veggie

DONNA'S DELICIOUS

BRUSSELS SPROUTS



YIELDS: 4 SERVINGS

INGREDIENTS

- 1 LB BRUSSELS SPROUTS, CUT IN HALVES
- 6 SLICES BACON, CHOPPED
- 3 CLOVES GARLIC, MINCED
- SALT, TO TASTE
- GROUND PEPPER, TO TASTE
- ¼ CUP EXTRA-VIRGIN OLIVE OIL
- ¼ CUP BALSAMIC VINEGAR
- ¼ CUP HONEY
- 1 TBSP CHOPPED ROSEMARY

INSTRUCTIONS

1. Preheat oven to 425°F.
2. On large baking sheet, season brussels sprouts with bacon, garlic, salt, and pepper. Drizzle with oil and toss until combined.
3. Bake until brussels sprouts are tender and charred (30 to 40 minutes).
4. In a small saucepan, combine balsamic vinegar, honey, and rosemary to make balsamic glaze. Simmer until reduced by half, stirring occasionally. Mixture should coat the back of the spoon. Let cool.
5. Drizzle roasted brussels sprouts with balsamic and serve.

**Sommelier Shannon's Wine Pairing:*
DRY MADEIRA

Recipe and photo: [Delish.com](https://www.delish.com)

