

MORTON & BASSETT SPICES®

Maple Bacon Roasted Brussels



- 1lb Brussels sprouts, cleaned and trimmed
- 5 slices of bacon
- ¼ cup olive oil
- 4 tablespoons maple syrup
- ½ teaspoon Morton & Bassett Coarse Ground Black Pepper
- Flakey sea salt to taste

Preheat oven to 400F. Place Brussels sprouts on a baking sheet, drizzle with half the olive oil, and roast for 10-15 minutes. While the Brussels sprouts are roasting, cook the bacon until crispy, then cut or tear into ½ inch pieces. Using the bacon fat saved in the pan, toss the Brussels sprouts, maple syrup, and remaining olive oil. Sauté on medium high until Brussels are browned and crispy. Remove from heat, toss in bacon chunks, salt, and pepper. Combine well and serve



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