

BRUSSELS SPROUTS

SERVINGS: 6



PREP TIME: 10 MINUTES



COOK TIME: 30 MINUTES



Ingredients:

- 1 pound fresh Brussels sprouts (trimmed and halved)
- 4 slices thick-cut bacon, chopped
- 2 tbsp olive oil
- 2 tbsp Fiery Sweet Mesquite Honey
- Salt and black pepper, to taste

Directions:

1. Preheat your oven to 400°F.
2. In a bowl, toss the halved Brussels sprouts with olive oil, salt, and pepper.
3. Using a skillet, roast for sprouts for 30 minutes until they begin to char.
4. While the sprouts roast, cook your chopped bacon in a pan over medium heat until crispy.
5. Remove bacon pieces with a slotted spoon and set aside, leaving the bacon grease in the pan.
6. When sprouts are ready, remove from oven and stir in the bacon pieces.
7. Drizzle Fiery Sweet Mesquite Honey over the roasted sprouts and toss them to cover evenly.

Notes:

For extra crispy Brussels sprouts:

- Dry sprouts thoroughly with a paper towel after washing.
- Put skillet in the oven while it preheats.
- Place sprouts cut-side down to sear them instantly.
- Do not crowd the skillet.
- Roast at 425°F instead of 400°F if you want a faster, deeper char.

