

## Life-changing Brussels Sprouts



### Ingredients

- 1 1/2 lb Brussels sprouts, trimmed and cut in half or quartered if very large
- 1/2 lb bacon, sliced 1/4 inch thick
- Extra Virgin Olive Oil (eyeball it to coat)
- Kosher Salt & Freshly Ground Pepper to taste
- 1/2 cup good quality balsamic vinegar

### Directions

Preheat oven to 400°F. Place the Brussels sprouts on a baking sheet. Dice the bacon and add to the pan. Add the EVOO, salt and pepper to coat. Spread out the mixture in a single layer. Roast the Brussels sprouts until they're tender and nicely browned and the bacon is cooked, 20 to 30 minutes, tossing about half way through. Meanwhile, place vinegar in a small saucepan and simmer gently until it is reduced by half and looking syrupy. Side note from experience: don't reduce too long or the vinegar WILL BURN! Trust me. Once the sprouts and bacon are fully cooked remove from the oven and drizzle immediately with the balsamic vinegar. Toss it together and add salt and pepper to your liking.

