

# Brussel Sprouts with Bacon

If I could count the number of times someone has told me how much they dislike bacon... You have you try this recipe! Brussel sprouts pan-roasted in bacon grease and finished with chopped bacon bits will be the best bet to change your mind. A perfect side dish to complete any meal.



## Sample Recipe

	Recipe serves	Prepared for
	4	8

Ingredient	Amount	Scaled amount
Brussel sprouts, quartered	1 1/2 lb	3 lb
Bacon, slices	6-7 ----	12-13 ----
Sea Salt	1/2 cup	1 cup
Pepper, to taste	1/2 cup	1 cup
Parmesan cheese, optional	3 tbsp	6 tbsp

## Instructions

1. Preheat oven to 400 degrees.
2. In a skillet, cook bacon until browned. Save grease.
3. Quarter brussel sprouts and toss with bacon grease.
4. Spread out brussel sprouts on oven safe pan.
5. Roasted brussel sprouts for 12-15 minutes or until browned. While they are cooking you can break up bacon in to bits.
6. Remove brussel sprouts from oven.
7. Toss with bacon bits and serve.



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