

## **Bacon-Wrapped Brussels Sprouts**

By: Sydney Davis Yagel

Yield: 5-10 servings

Prep Time: 30 minutes

Cook Time: 30-45 minutes

### Ingredients

- Brussels sprouts, cleaned and halved
- 1 package of bacon, sliced in half short-ways
- 1/4 cup of balsamic vinegar
- 1/4 cup of brown sugar
- 2 tsp of olive oil
- Salt and pepper to taste

### Directions

1. Preheat your oven to 375 degrees
2. Cut your Brussels sprouts in half. Cut your bacon strips in half to make a shorter piece.
3. Preferably in a squeeze bottle, mix your balsamic vinegar, brown sugar, olive oil, salt, and pepper. Shake until combined.
4. Squirt a bit of your liquid mixture on the flat surface of your Brussels sprout. Wrap your bacon around, and place on a greased or parchment lined baking sheet, with the curved side down. Continue until all are done.
5. Squirt a bit more liquid on the top of your bacon-wrapped Brussels sprouts.
6. Bake for 20-30 minutes or until the bacon is done to your liking.

### Options

- Try smoking the Brussels sprouts for 2 or so hours. They are amazing that way.