



CANDIED BACON MAPLE BRUSSEL SPROUTS

YIELDS:10

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:0 HOURS 30 MINS

INGREDIENTS

- 24 Brussels Sprouts
- Kosher Salt
- 12 Slices of Bacon
- 1/4 c. Holoubek Farms Maple Syrup
- 2 tbsp. Brown Sugar
- Pinch of Cayenne

DIRECTIONS

1. Preheat oven to 400°. Line a large baking sheet with foil. Trim the ends of the Brussel sprouts and remove any tough outer leaves.
2. In a small bowl, whisk together the maple syrup, brown sugar, and cayenne. Cut the bacon in half, crosswise, then brush the bacon with syrup mixture.
3. Wrap a slice of bacon around each Brussel sprout, placing the Brussel sprouts seam side down on the baking sheet. Brush the tops with the maple syrup mixture.
4. Bake until the bacon is crispy and the Brussel sprouts are crispy, about 20 minutes.
5. Serve warm.

Enjoy!