

Glazed Brussels Sprouts with Bison Bacon

Savannah · 30/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

8

Description

Roasted Brussels sprouts are finished in a balsamic and garlic glaze and served with bison bacon pieces

Ingredients

- - 8 slices bison bacon - 2 pounds Brussels sprouts
- trimmed and halved - 1 tablespoon olive oil
- or as needed - 1 tablespoon butter - 3 cloves garlic
- minced - ½ cup balsamic vinegar - ½ teaspoon salt - ? teaspoon black pepper

Instructions

1. Preheat oven to 425 degrees F. Cook bison bacon over medium heat in a large skillet for 5 to 6 minutes or until crisp
2. turning occasionally. If necessary
3. drain on paper towels. Cool slightly. Cut into bite-size pieces; set aside. Spread Brussels sprouts in a single layer in a 15x10x1-inch baking pan. Drizzle with oil. Bake for 20 to 25 minutes or until crisp-tender
4. stirring once or twice. Meanwhile
5. for glaze
6. melt butter over medium heat in a large skillet. Cook garlic in hot butter for 30 seconds. Add balsamic vinegar
7. salt
8. and pepper. Cook and stir for 5 to 7 minutes or until sauce is thickened and reduced to about 1/4 cup. Add Brussels sprouts to skillet; stir to coat. To serve
9. sprinkle bison bacon pieces over Brussels sprouts. Tips Note: Recipe developed and tested by the Better Homes and Gardens(R) Test Kitchen using High Plains Bison products.