

# BACON BRUSEELS

***Submitted by Justin Minges***

*Crispy, savory, and seriously satisfying! Tender Brussels sprouts cook in all that delicious bacon flavor, creating an easy side dish that just might have everyone reaching for seconds.*

## Ingredients

- Brussels sprouts
- Bacon strips
- Water, as needed for deglazing

## Instructions

1. Prep the Brussels sprouts: Wash the Brussels sprouts, trim off the stems, and cut each sprout in half.
2. Prep the bacon: Cut the bacon strips into ½-inch pieces.
3. Cook the bacon: Heat a pan over medium heat. Add the bacon and cook until it begins to brown and release its fat.
4. Deglaze the pan: With the bacon still in the pan, add a small splash of water and stir to loosen the flavorful browned bits from the bottom.
5. Add the Brussels sprouts: Add the halved Brussels sprouts to the pan and toss to coat them in the bacon and pan juices.
6. Cook until tender: Cover the pan and continue cooking until the Brussels sprouts are tender, stirring occasionally so they cook evenly.
7. Serve: Transfer to a bowl or plate and serve warm.