



Roasted Brussels Sprouts with Bacon and Apples

Source: *Jill Lightner, edibleSeattle*

Roasted in a hot oven with bacon and apple cider vinegar, Brussels sprouts caramelize into an entirely new vegetable.

Serves 6 | Prep Time: 15 minutes

Ingredients:

- 1 1/4 pound large Brussels sprouts, rinsed
- 1 1/2 teaspoons olive oil
- Salt and freshly ground pepper
- 2 fat slices bacon (about 3 ounces), cut into 1/2" pieces
- 1 *small* firm apple, such as Pink Lady, chopped into 1/2" pieces
- 2 tablespoons apple cider vinegar

Preheat the oven to 450 degrees.

Using a small, sharp knife, trim the ends off the Brussels sprouts and tear off the loose outer layer of leaves. Place the sprouts in a baking dish or ovenproof skillet. Drizzle the oil over the sprouts, toss to coat, and season them with salt and pepper. Sprinkle the bacon over the sprouts and roast for 20 minutes, stirring halfway through.

Pour the vinegar over the sprouts, add the apples, and shake the pan to blend. Roast another 10 to 15 minutes, until the sprouts are browned and the bacon is cooked. Serve hot.