

# Our State eats

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## Brussels Sprouts *with* Maple Candied Bacon

*Yield: 4 servings.*

- 1 pound thick-cut smoked bacon**
- 2 tablespoons maple syrup, divided**
- 2 pounds fresh Brussels sprouts, trimmed**
- 2 tablespoons balsamic vinegar**
- ½ teaspoon salt**
- Pepper to taste**

Preheat oven to 350°. Lay bacon on an ungreased baking sheet and brush with maple syrup. Bake for 10 minutes. Turn bacon slices over and brush with more maple syrup. Bake until crisp, approximately 10 to 15 additional minutes. Drain bacon on paper towels and reserve the drippings.

Increase oven temperature to 425°. Toss Brussels sprouts with 3 tablespoons of reserved drippings, balsamic vinegar, salt, and any remaining maple syrup, making sure that all of the sprouts are evenly coated. Spread them out on a parchment-lined baking sheet and roast for about 20 to 30 minutes, stirring once or twice during the cooking time. Sprouts should be just fork-tender.

Break bacon into pieces and toss in with the sprouts. Season with salt and pepper, and serve immediately.



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