

Roasted Brussel Sprouts and Bacon with Balsamic Reduction

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Ingredients

Yield: 4 to 6 Servings

- 16 Ounces Balsamic Vinegar
- 8 to 10 Slices Center Cut Bacon, reserve the rendered fat
- 1 Large Onion, sliced
- 1½ Pounds Fresh Brussel Sprouts, washed, trimmed, and cut into quarters or halves
- To Taste Grand Diamond All Purpose Seasoning OR Homemade Mixture of Seasonings
- 1 to 2 Tablespoons Dried Italian Herbs

Directions

Preheat Oven to 425 Degrees F

Pour the vinegar in a medium sauce pot over medium-high heat and bring to a boil. Turn the heat down to medium and reduce the vinegar by half. Remove from the heat and set aside.

Slice the onion. Trim and cut the brussel sprouts into halves or quarters. Set aside.

Place a rack on a baking sheet. Lay the bacon on the rack and cook at 425 degrees until crispy. Once done, drain the bacon a paper towel. Remove the rack. Toss the brussel sprouts in the reserved bacon fat, along with the seasoning, dried herbs and onions. If there isn't enough bacon fat to coat the vegetables just use additional olive oil. The vegetables should be well coated but not swimming in oil. Don't crowd the pan. Roast the brussel sprouts in two batches if necessary.

Roast at 425 degrees for about 20 minutes or until the desired tenderness is reached. Once done, top with chopped bacon and drizzle with balsamic reduction. If this dish is made in advance it may be reheated in a baking dish with a cover or aluminum foil.