

Roasted Brussel Sprouts

Yield: 12 — 4 ounce portions



Ingredient

- 3 pounds Fresh Brussel Sprouts, halved
- 8 ounces Bacon, julienned
- 1 Large Sweet Onion, julienned
- 1 tablespoon Fresh garlic, chopped
- 1 teaspoon Black Pepper, freshly ground

Method

- Preheat oven to 400 degrees
- On a medium high flame, render bacon in a pan until crisp (about 3 to 5 minutes)
- Remove bacon pieces from pan and reserve
- Add onions to pan (with rendered bacon fat) and cook until onions are translucent (about 3 to 5 minutes)
- Add Brussel sprouts, garlic, and black pepper, stir well
- Place in a preheated 400 degree oven for 20 to 30 minutes, or until Brussel sprouts are tender. Be sure to stir frequently
- Toss in crispy bacon pieces and serve

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