

Maple-Glazed Brussels Sprouts



John Kernick

A subtle sweetness from maple syrup and salty, smokiness from bacon means these Brussels sprouts are loaded with rich flavor.

TOTAL TIME: 0:40

PREP: 0:25

LEVEL: Easy

SERVES: 10

Ingredients

- 7.00 slice thick-cut bacon
 - 3.00 lb. Brussels sprouts
 - 2.00 large shallots or one chopped onion
 - 0.33 c. turkey or chicken broth
 - 0.25 c. maple syrup
 - 2 tbsp. red wine vinegar
 - 0.25 tsp. cayenne (ground red pepper)
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Directions

1. In 5- to 6-quart saucepot, cook bacon on medium high 7 to 8 minutes or until crisp and browned, stirring occasionally. With slotted spoon, transfer to medium plate. Remove and discard all but 2 tablespoons rendered fat.
2. Reduce heat to medium. Add Brussels sprouts, shallots, and 1/2 teaspoon salt to pot. Cook 5 minutes, stirring occasionally. Add broth and cover. Cook 3 to 5 minutes or until sprouts are tender, stirring twice.
3. Uncover and add maple syrup, vinegar, and cayenne. Cook 2 minutes or until well coated and vinegar has reduced, stirring occasionally. To serve, stir in cooked bacon.