

# Crispy Brussels Sprouts

The salt and fat in this dish pair well with sweeter dishes like roasted squash, sweet potatoes, anything fall-related. Enjoy!

## Ingredients

3 slices bacon  
1 lb brussels sprouts, washed and halved  
1 medium onion, chopped  
3 cloves garlic, minced  
salt and pepper to taste

## Directions

Preheat the oven to 450

Heat a heavy cast iron skillet over medium-high heat and add the bacon. Reduce heat and cook slowly to render the fat. Cook until crispy, remove from pan, cool, crumble and set aside.

Add the brussels sprouts to the pan and toss with the rendered bacon fat. Cook for 5 minutes, then transfer to a mixing bowl. Add the onion and garlic, season with salt and pepper and toss.

Pour the brussels sprout mixture to a large cookie sheet and arrange in an even single layer. Bake for 10 minutes, stir and bake an additional 10 minutes or until the brussels sprouts are tender. Remove from oven and toss with the crumbled bacon.