

CHRISTMAS BRUSSELS SPROUTS

ingredients:

- 12 oz. Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- 1/4 teaspoon salt
- 4 slices bacon, cooked and chopped
- 1 cup pecans, toasted
- 1/2 cup dried cranberries
- Alessi Premium Balsamic Reduction, to taste

directions:

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper. Add pecans in one layer.
2. Toast the pecans for about 6–8 minutes. Set aside.
3. Increase oven temp to 400 degrees. In a medium bowl, combine halved Brussels sprouts, 2 tablespoons of olive oil, salt, and toss to combine.
4. Place Brussels sprouts on the baking sheet, cut side down.
5. Roast in the oven at 400 degrees for about 25 minutes. During the last 5–10 minutes of roasting, turn them over for even browning, the cut sides should be partially charred but not blackened.
6. Briefly soak the dried cranberries in hot water. Bring a small pot of water to boil.
7. Add dried cranberries to a medium bowl. Pour hot water over the cranberries and soak them for about 10 minutes. Drain.
8. In a large bowl, combine roasted Brussels sprouts, warm chopped cooked bacon, toasted pecans, and soaked dried cranberries. Toss everything together and drizzle with balsamic reduction.

Enjoy!

