



BALSAMIC BACON BRUSSEL SPROUTS

PREP: 20 MINS | PREHEAT: 15 MINS | COOKTIME: 20 MINS

INGREDIENTS

- 1 ½ pounds brussel sprouts
- 3 tbsp olive oil
- ¾ tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 tbsp balsamic vinegar
- 1 tsp honey

DIRECTIONS

1. Prepare the brussels sprouts, remove the ragged outer leaves and stems, halved.
2. Toss the halved brussels sprouts with the oil, salt, and pepper in a bowl.
3. Preheat BBQ to 260°C and then place the sprouts on the grill to cook for 10-15 minutes, stirring 2-3 times during the grilling.
4. Take out the sprouts and mix with the balsamic and honey.