

## **Roasted Brussels Sprouts with Bacon, Garlic and Fresh Sage**

6 slices of thick cut bacon preferably Applewood smoked, diced  
2 lbs Brussels sprouts trimmed and halved  
1 small onion, julienned  
2 tablespoons olive oil  
2 garlic cloves, finely chopped  
coarse salt or sea salt  
freshly ground pepper  
1-2 tablespoons balsamic vinegar  
1-2 tablespoons of finely chopped fresh sage

Preheat oven to 400°F . Cook bacon in an oven proof sauté pan until crispy. Transfer bacon to paper towels to drain. Pour out most of the drippings. Add onions to the pan and cook until they just begin to brown, about 4 minutes. Add garlic, Brussels sprouts and olive oil. Season with salt and pepper. Set the pan on the oven and roast stirring occasionally, until Brussels sprouts are tender and lightly charred, about 15-20 minutes. Remove from oven transfer to serving bowl, stir in bacon, balsamic vinegar and fresh sage.