

Bourbon Bacon Marmalade Glazed Brussels Sprouts



Ingredients:

- 1 lb. fresh Brussels sprouts, cleaned and halved
- 2 tbsp. olive oil or bacon drippings
- ½ tsp. salt
- ½ tsp. freshly ground black pepper
- ½ cup Bourbon Bacon Marmalade*

Directions:

- 1) Add the oil or bacon drippings to a large saucepan and set to medium heat. Add the sprouts cut side down and season generously with salt and pepper.
- 2) Cook the sprouts until slightly caramelized, 8-10 minutes. Add a little water to the pan if needed.
- 3) Stir the sprouts gently, cover the pan and continue to cook 4-6 minutes longer until they are cooked to the fork-tender texture you like.
- 4) Add the bourbon bacon marmalade to the pan and stir, coating the sprouts with the glaze.
- 5) Transfer sprouts to a dish and serve warm.

*This recipe was featured on March 18, 2015, under the category of 'Sweet Cravings.'