

Roasted Brussels Sprouts with Bacon

I've never been good at the traditional green bean casserole – no matter what I do. So that's the dish I assign to someone else! But brussels sprouts make a great side dish with turkey too!



What you need:

- 2-3 cups of cleaned and halved Brussels sprouts
- $\frac{1}{2}$ cup cooked bacon
- 2 cloves of garlic, crushed
- 3 Tablespoons melted butter
- $\frac{1}{4}$ teaspoon ground pepper
- $\frac{1}{2}$ teaspoon salt

How to Do it:

In a large bowl, mix all the ingredients together well. Make sure each sprout is covered well with the butter.



Place in a shallow dish in a single layer and bake at 375 degrees until the sprouts begin to brown. The Brussels sprouts should be soft, but still firm.



Serve hot.

Makes 4-6 servings

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