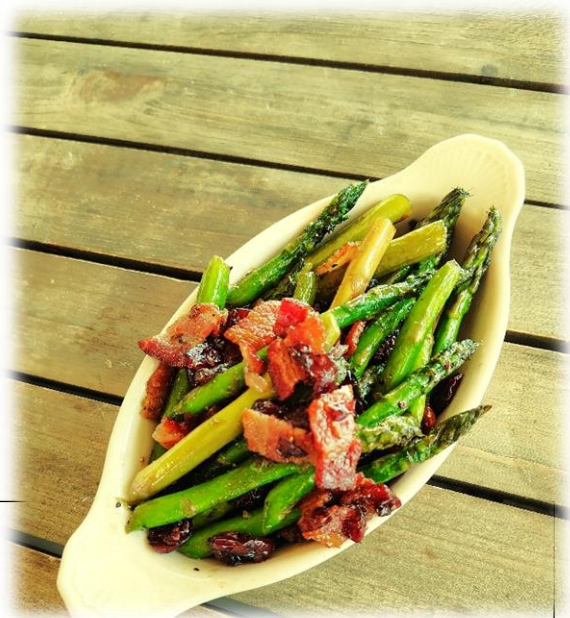


Maple Bacon Asparagus & Brussels

We all know Nana loves her vegetables AND making them taste great. Aunt Alisa tried this recipe, and Nana couldn't get enough of it, so we're adding it to our family library. Most people may think that asparagus and Brussels sprouts don't sound good, but what can go wrong when you add bacon and maple syrup? Aunt Alisa did not use pecans, but when Nana makes it, we're sure she'll add them.

Ingredients

2 pounds Brussels sprouts, stems removed
6 tablespoons bacon grease
salt
12 ounces asparagus spears
½ cup dried cranberries
½ cup pecan halves (optional)
2 tablespoons maple syrup, divided
½ pound bacon
salt to taste



Instructions

- ❖ Preheat oven to 400 degrees Fahrenheit.
- ❖ Cut your Brussels sprouts in half.
- ❖ Spread Brussels sprouts evenly across baking sheets with rims.
- ❖ Massage the Brussels with bacon grease, salt generously, and roast for 10 minutes.
- ❖ Gently stir the Brussels, add the asparagus, cook for another 5 minutes.
- ❖ Remove from the oven and increase heat to 425 degrees.
- ❖ In a bowl, mix the Brussels, asparagus, cranberries, pecans, and 1½ tablespoons of the maple syrup. Stir to coat evenly. *(Add more salt if needed.)*
- ❖ Cut the bacon into 1-inch pieces. Spread the bacon evenly on the same baking sheets you just used. Sprinkle generously with salt, and cook for 12-14 minutes.
- ❖ After draining the bacon, use a pastry brush, to spread the remaining ½ tablespoon maple syrup on the cooked bacon.
- ❖ Add the bacon to the vegetable mixture, toss, and serve.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8