

Grilled Bacon and Brussel Sprout Skewers

By Doug Keiles

Makes 8 8" skewers

Serves 2-4 people

Ingredients:

12-16 oz Brussel Sprouts

1 lb of Slab bacon (Prefer Ribs Within Bacon), 1" cubed (about 16 per pound)

1 Tablespoon or so Ribs Within Hot Salt or For HOTTER Ribs Within Turbo Salt

Spray oil (Grapeseed or Canola)

12 8" skewers

Prep:

Soak skewers in water

Turn grill on Medium High

Clean bottom of brussel sprouts (remove stem)

Wash and dry brussel sprouts

On each skewer start with brussel sprout, then bacon, then 2 brussel Sprouts, then bacon, then 1 brussel sprout (it works easier if you go through the sides)

You should get at least 8 skewers.

Spray lightly with spray oil

Lightly coat the brussel sprouts with Hot Salt (getting it on the bacon is fine, but mostly on the veg). Use Turbo salt for an added kick

Cooking

Oil grates with a little oil using some paper towels soaked with oil

Turn heat to medium

Place the skewers on the middle of the grill without overlapping

Cook for 8-10 minutes and flip

Watch out for flare ups.

Cook for 8-10 minutes until the bacon is cooked and the outside starts to get very dark

The Brussels should be soft by then.

Let skewers cool for 5 minutes and eat them right off the skewers!