

## Maple Bacon Brussel Sprouts

1 lb Brussel Sprouts cleaned and halved  
3-4 TBL olive oil  
3 TBL good quality maple syrup  
5-6 slices bacon sliced into ½ inch pieces  
Salt and Pepper to Taste

Set your convection steam oven to Steam mode at 210-212 F degrees.

Lay your Brussel sprouts out in a single layer and place in the steam oven for 5 minutes. While the Brussel sprouts are steaming, prepare the bacon.

Place bacon into a cold skillet, and slowly raise the temperature until the fat starts to render and the bacon becomes crispy. With a slotted spoon, transfer the bacon to a paper towel lined plate and reserve 2 TBL of bacon fat.

Preheat oven to Convection 375 degrees F

In a small bowl whisk together the olive oil and maple syrup.

Toss the Brussels sprouts with the bacon fat and the olive oil/maple syrup mixture. Season with salt and black pepper.

Roast in the oven until the Brussels sprouts are caramelized, around 15 minutes, remove from the oven and toss with crispy bacon. Enjoy!