

Brussel Sprouts with Crispy Bacon, Toasted Pecans and Balsamic Reduction

Shared from Magnolia Table: A Collection of Recipes for Gathering by Joanna Gaines.

Ingredients

- 1 pound thick-cut bacon
- 2 pounds Brussels sprouts, trimmed and halved through the stem
- 2 tablespoons extra virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 3 tablespoon unsalted butter
- 2 cups coarsely chopped pecans
- 1 tablespoon lightly packed light brown sugar
- 1 teaspoon garlic salt
- Balsamic reduction to taste

Instructions

1. Preheat the oven to 400F.
2. Arrange the bacon slices on 1 or 2 separate baking sheets. Bake until crispy, about 20 minutes. Line another baking sheet with paper towels and transfer the bacon to the paper towels to drain. Chop crosswise and set aside.
3. Meanwhile, toss the Brussel sprouts with olive oil, salt and pepper. Arrange one a rimmed baking sheet cut sides down. Roast until browned and the edges are crisp. About 30 minutes, shaking the pan occasionally. Keep the oven on.
4. In a large sauté pan or skillet, melt the butter over medium heat. Add the pecans, brown sugar, and garlic salt and cook, stirring frequently, until toasted, about 5 minutes. Remove from the heat and set aside.
5. Transfer the Brussels sprouts to a large serving bowl. Drizzle balsamic reduction over the top and sprinkle with the pecans and bacon.

**Makes 6 servings*