

CopyCat Ruth's Chris Steak House Roasted Brussels Sprouts

Ingredients

1 pound fresh not frozen, Brussels Sprouts
Salt to taste
1 tablespoon Vegetable Oil
3 – 4 slices Applewood Smoked Bacon cut into 1/2-inch pieces
1 1/2 teaspoons Apple Cider Vinegar
1 1/2 tablespoons Maple Syrup
Salt and freshly ground Black Pepper to taste

Directions

Fill a medium-sized pot with water.

Place over medium-high heat and bring to a boil.

Add a generous amount of salt (about the same amount you would add to boil pasta).

Trim off bottom end of Brussels sprouts and pull off the outer dark leaves. Discard ends and dark leaves.

Halve trimmed sprouts through the core, top to bottom.

Add sprouts to boiling water. Cook, uncovered, until tender, about 7 minutes.

While Brussels sprouts are boiling, add oil and bacon to a large skillet, preferably cast iron. Place over medium heat and cook, stirring occasionally, until the bacon is crispy. Remove bacon with a slotted spoon to a paper towel-covered plate to drain and set aside.

When Brussels sprouts are tender, drain and rinse under cold

running water.

Increase heat under skillet to medium high (do not drain grease).

Add sprouts to the skillet and cook, stirring occasionally, for 5 minutes.

When sprouts will start to brown a little, add apple cider vinegar. Stir to coat. Cook an additional 4 minutes.

Add maple syrup. Continue cooking and stirring until edges of sprouts are brown and crispy, about 2 – 3 additional minutes.

Add bacon. Stir.

Salt and pepper to taste.

Serve warm.