

ROASTED BALSAMIC BRUSSEL SPROUTS

SAVEUR PRODUCT USED

SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR,
DOWNUNDER GOURMET GRILL RUB



INGREDIENTS

1-½ lbs./ 750 g brussel sprout, trimmed and cut in half through the core

1 slice thick cut bacon

¼ cup melted butter

½ tsp *Saveur Downunder Gourmet Grill Rub*

1 tbsp *Saveur Spiced Fig Maple & Pear Balsamic Vinegar*

METHOD

Preheat oven to 400F/205C. Place brussel sprouts on a baking sheet, including some of the loose leaves that get crispy when roasted.

Slice bacon into small pieces and add to the pan.

Add melted butter and Saveur Downunder Gourmet Grill Rub and toss with your hands. Spread mixture into a single layer. Roast until tender and nicely browned and the bacon is cooked, 20 to 30 minutes, tossing once during roasting. Remove from oven, drizzle immediately with the Saveur Spiced Fig, Maple & Pear Balsamic Vinegar and toss again. Serve hot.

