**Roasted Brussels Sprouts with Candied Bacon**

**Sprouts:**

1 ½# Brussels sprouts

4 Tbsp. butter

2 cloves garlic, minced

1 Tbsp. fresh sage, minced

Salt and pepper to taste

**Candied Bacon:**

6 oz. chopped bacon

1 Tbsp. butter

1 Tbsp. maple syrup

2 Tbsp. brown sugar

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Preheat the oven to 500°.
2. Wash, trim, and cut the Brussels sprouts in half from top to bottom.
3. Melt the butter in the microwave.
4. In a large bowl, mix all ingredients in the sprouts section together with the melted butter.
5. Spread the mixture out onto a sheet pan.
6. Cook for 15-20 minutes or until the outside leaves of the sprouts begin to darken.
7. Take them out and cool them.

**Day 3:**

1. In a large sauté pan, melt the butter over medium high heat. Add the bacon and sauté until crispy.
2. Add the brown sugar, maple syrup, and salt and pepper. The mixture should turn syrupy looking.
3. Add the Brussels sprouts to the pan and mix together.
4. Cook until the sprouts are hot all the way through.
5. Enjoy.