



## MAPLE-GLAZED BRUSSEL SPROUTS

4 slices bacon                      1 tablespoon butter

1 cup finely chopped sweet onion

1-1-1/4 pounds Brussel sprouts, halved

1/2 cup chicken broth                      1 tablespoon Dijon mustard

Salt and freshly ground black pepper

2 tablespoons pure maple syrup

Cook the bacon in a large skillet until crisp. Transfer to paper towels and let cool. Remove all but about 2 tablespoons of the fat from the skillet.

Add the butter and onions to the skillet. Saute the onions over medium heat until translucent, 7-8 minutes. Stir in the Brussels sprouts and cook for 2 minutes, stirring occasionally. Stir in the chicken broth.

Cover and braise the Brussels sprouts until not quite tender, about 3 minutes. Uncover the pan, stir in the mustard. Salt and pepper to taste. Continue to cook uncovered, until the Brussels sprouts are tender and the liquid is reduced to a glaze, 2-3 minutes. Stir in the maple syrup just before taking them off the heat. Transfer to a serving plate and crumble bacon over top. Serve immediately.

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