

# Sautéed Brussels Sprouts with Bacon

**TOTAL TIME:** 30 minutes

6 slices bacon, chopped  
1 lb Brussels sprouts, halved

Salt and pepper to taste  
1 T maple syrup (optional)

## **COOK THE BACON:**

In a large skillet over medium-high heat, cook the bacon until crispy. Remove the bacon and drain on paper towels, leaving the bacon grease in the skillet.

## **SAUTÉ THE BRUSSELS SPROUTS:**

Add the Brussels sprouts to the skillet with the bacon grease. Sauté until the Brussels sprouts are tender and lightly browned, about 7-10 minutes. Season with salt and pepper to taste.

## **COMBINE AND SERVE:**

Add the cooked bacon back to the skillet and stir to combine. If desired, drizzle with maple syrup and cook for another minute. Serve immediately.

These side dishes will perfectly complement the Duck Breast with Blackberry Sauce, creating a delicious and well-rounded meal. Enjoy your cooking! If you have any more questions or need further assistance, feel free to ask.