

Bacon Brussel Sprouts

16 oz. FRESH BRUSSEL SPROUTS, WASHED & HALVED

2-3 SLICES BACON, CHOPPED

1/2 SMALL ONION, SLICED THIN

1 CUP HOT WATER

1 1/2 TBSP. SUGAR

1 1/2 TBSP. APPLE CIDER VINEGAR

SALT & PEPPER

Place bacon in a preheated skillet and cook on med/high until golden brown. Take out bacon & leave bacon grease in the skillet.

Combine the water, sugar, and vinegar.

Add brussels to skillet with onion and sauté for 3 minutes. Pour water over the brussels sprouts and onion and simmer until all liquid has evaporated from them.

Let them sizzle in a skillet for a couple of minutes, then turn off heat. Crumble bacon on top of brussels, add salt and pepper and stir. Enjoy as a side!