



Roasted Brussels Sprouts on the Stalk

Have fun serving them on the stalk, roasted deliciously soft, sweet, and earthy

1 stalk with brussels sprouts
Olive Oil Cooking Spray
Kosher salt and ground black pepper to taste
3 slices smoked bacon
1/2 cup dried cranberries
1/3 cup fresh parsley, chopped
Maple Flavored Hazelnut Dressing, (recipe follows)

Before Starting: Preheat the oven to 375 degrees F. Line rimmed baking pan with aluminum foil; spray to coat with cooking spray.

Prepare Brussels Sprouts' Stalk: Trim small tough shoots; remove loose leaves. Rinse with fresh water. Pat dry with paper towels. Place brussels sprouts on the stalk in rimmed baking pan; Spray with olive oil; sprinkle all sides with salt and black pepper.

Bake Brussels Sprouts' Stalk: Bake in preheated oven for 45 minutes, rotating the stalk a third of the way and brushing with bacon drippings every 15 minutes. until brussels sprouts are fork tender and brown. Cover with foil if browning too quickly.

Cook Bacon: Meanwhile, cook bacon slices in 10-inch skillet over medium high heat until crisp; remove bacon to paper lined plate to cool. Crumble slices into small pieces. Set bacon drippings aside for basting brussels sprouts.

To Serve as a Whole Stalk: Brush with hot bacon drippings. Combine cranberries and bacon bits; sprinkle lightly over brussels sprouts; combine remainder with parsley; use to garnish the serving platter. Serve with dressing on the side.

For a Side Dish Bowl Serving: Cut brussels sprouts from stem; remove any dark roasted outer leaves before serving in a side dish bowl. Toss with bacon bits, cranberries, and parsley; serve with dressing.

Serves: 6

Maple Flavored Hazelnut Dressing:

Ingredients:

1-ounce hazelnuts' 1 Tablespoon olive oil; 2 Tablespoons apple vinegar; 2 Tablespoon maple syrup; salt and hot sauce to taste, water as needed

Directions:

In small food processor, finely chop hazelnuts until grated consistency; add oil, vinegar, and maple syrup. Season to taste with salt and hot sauce. If dressing becomes too thick, slowly stir in a little water until desired consistency.

About the Recipe: Roasted Brussels sprouts develop a delicious flavor when roasted until tender. Serve them on the stalk for a stunning side dish with a sharp knife for cutting off the brussels sprouts or cut them off the stalk, removing any charred leaves and toss with dried cranberries, bacon bits, and parsley. Serve with or drizzle with dressing.