

Brussel Sprouts with Bacon Fig Jam

SIDES

Ingredients

- 5 cups Brussel sprouts
- 3 oz Truly Grass Fed Natural Creamy Unsalted Butter
- 1 tsp sea salt
- 1 tsp pepper
- 5 slices of bacon
- 2 shallots
- 1/4 cup fig spread

Instructions

1. Rinse all produce and pat dry. Preheat oven to 425°F.
2. Cut the ends of the Brussel sprouts and chop in half. Toss with melted 2 oz of butter, salt and pepper. Place in dish and bake for 30-40 min or until crispy on the edges.
3. For the sauce, chop the bacon into bite size pieces and cook. Place on paper towel lined plate and clean pan.
4. Add 1 oz of butter to clean pan. Once melted, add shallots until transparent. Add fig spread and most bacon (saving some to top). Mix together.
5. Once the Brussel sprouts have fully cooked, add to pan with spread and mix together lightly. Pour into serving dish.
6. Top with additional bacon if desired.



Naturally Irish. Truly Delicious.