



Recipe card



NAME OF DISH

Bourbon Maple Glazed Brussels Sprouts

CATEGORY

Side dish

PREP TIME

40 minutes

COOK TIME

15 minutes

INGREDIENTS

- 1 pound Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- Salt and pepper to taste
- 1/4 cup Pocono Mountain Bourbon Maple Syrup
- 1 tablespoon balsamic vinegar
- 2 teaspoons whole grain mustard
- 1/4 cup toasted pecans, chopped

Directions

1. Preheat the oven to 400°F (200°C).
2. Toss the Brussels sprouts with olive oil, salt, and pepper, and spread them out on a baking sheet.
3. Roast for 20-25 minutes, or until the Brussels sprouts are crispy and golden brown.
4. In a small saucepan, combine the bourbon maple syrup, balsamic vinegar, and mustard. Bring to a simmer over medium heat and cook for 3-5 minutes, until slightly thickened.
5. Drizzle the glaze over the roasted Brussels sprouts and toss to coat.
6. Sprinkle the toasted pecans on top before serving.



notes

Our twist on this recipe!

Try and swap our Bourbon Barreled Aged Syrup for our Original Syrup for an extra burst of flavor!

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