

Bacon-wrapped Brussels Sprouts with Creamy Lemon Dip

written by The Recipe Exchange | November 15, 2017

Ingredients

18 medium Brussels sprouts (about 1 1/2 pounds)
Kosher salt and freshly ground black pepper
One 12-ounce package center-cut bacon (about 18 strips)
1/4 cup pure maple syrup, plus 1/2 cup more for serving
1/2 cup mayonnaise
Zest of 1/2 lemon, plus 2 teaspoons juice
Crushed red pepper flakes

Directions

Preheat the oven to 400 degrees F. Trim the stem ends from the Brussels sprouts, and halve lengthwise. Put them in a medium bowl, and toss with 1 teaspoon salt.

Lay the bacon strips next to each other on a work surface. Brush liberally with about 1/2 the maple syrup, then halve crosswise. Wrap each Brussels sprout half with 1 strip of bacon, syrup-side out, so the seam is on the flat side. Place the sprouts seam-side down on a rimmed baking sheet, leaving a bit of space between them. Brush them with a bit more syrup, and grind a little black pepper on top. Roast, rotating the baking sheet halfway through, until the bacon is crisp and the sprouts are tender when pierced with the tip of a knife, about 30 minutes.

Meanwhile, mix the mayonnaise, most of the lemon zest and all the lemon juice in a small serving dish. Sprinkle the remaining lemon zest on top. Put about 1/2 cup maple syrup in a second small serving dish, and stir in as much black pepper and crushed red pepper flakes as you like.

Transfer the sprouts to a platter, and serve with the lemon mayonnaise and peppered maple syrup, for dipping.