

Roasted Brussel Sprouts WITH ROSEMARY CANDIED BACON

SERVES: 4-6 guests
PREP TIME: 10 min.
COOKING: 30 min.
TOTAL TIME: 40 min.

INGREDIENTS

- 1 Lb. Brussel Sprouts
- ½ Lb. Thick cut bacon
- 3 Tbs. GC Napa Valley Buttery Extra Virgin Olive Oil
- 1 Tbs. GC Napa Valley Lemon Finishing Sea Salt
- 3 Tbs. GC Napa Valley Rosemary Sugar
- 2 Tbs. GC Napa Valley Rosemary Honey



TO PREPARE

- Preheat oven to 425 degrees.
- Cut off bottoms of Brussel sprouts and slice in half.
- Toss Brussel sprouts in GCNV Buttery Extra Virgin Olive Oil and lay onto a baking sheet.
- Bake for 12 minutes, shake baking sheet, and bake for another 12-15 minutes.

TO SERVE

Plate on one of your favorite dinner dishes and enjoy!

WINE PAIRINGS

2012 GABRIELLE COLLECTION JUXTAPOSITION

Hearty winter meals pair well with Cabernet. Our Gabrielle Collection Juxtaposition Napa Valley is an excellent choice.

SHOPPING LIST

- 1 Lb. Brussel Sprouts
- ½ Lb. Thick cut bacon



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