**Brussels Sprouts with Cranberries and Bacon**

**(Yields 4 to 6 servings)**

1 lb Brussels Sprouts

½ c Cranberries

4 slices bacon, cooked and crumbled

¼ cup olive oil

2 T maple syrup

1 T balsamic vinegar

Salt

Pepper

Preheat oven to 375.

Wash Brussels sprouts. Top off stem end of each Brussel with a sharp knive. Cut each Brussel in half.

Cook bacon in the oven until golden brown. Cool and crumble.

In a bowl, combine Brussels sprouts, cranberries, and bacon.

In small bowl, whisk olive oil, maple syrup and balsamic vinegar.

Pour dressing mixture over the Brussels sprouts and toss.

Pour out onto greased cookie sheet in a single layer.

Sprinkle with salt and pepper.

Roast 10 to 15 minutes, turning after 7 minutes.

Cook until tender and browned. Do not overcook as Brussels will have a strong sulfur smell.