

# So Good Glazed Brussels Sprouts with Bacon

100 g	Bacon, diced
500 g	Brussels sprouts, halved
100 g	Onions, finely sliced
<b>50 g</b>	<b>So Good Gravy Mix (Product Code: 3693766)</b>
600 ml	Water

## METHOD

1. Pre-heat the oven to 160° C.
2. Spread the diced bacon in an oven tray and roast for 12 - 15 minutes or until crispy, stir frequently.
3. Remove the bacon but keep the bacon fat in the tray.
4. Add the halved brussels sprouts and onions to the tray, mix well and put back into the oven for 15 - 20 minutes, stirring every 5 minutes to ensure even cooking.
5. In a saucepan, mix the **So Good Gravy Mix** and water together. Place on medium to high heat and bring to a boil.
6. Reduce the heat to a simmer and cook for 2 minutes until the sauce has thickened.
7. Remove the brussels sprouts and onions from the oven and transfer into a serving dish.
8. Pour the gravy over the onions and brussels sprouts and sprinkle with the crispy bacon to serve.



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