



## **Bacon Wrapped Brussels' Sprouts**

*"Yes, Brussels' Sprouts can be a tasty appetizer"*

### **INGREDIENTS**

#### **From Weiss'**

- 12 Slices of bacon

#### **From your Grocer**

- 24 Brussels' Sprouts cut in half lengthwise
- 4 teaspoons of coarse mustard
- 1 cup of sour cream
- Pepper to taste

### **PREPARATION**

- Preheat oven to 400 degrees.
- Place bacon slices in between paper towels in batches for 1 1/2 minutes per batch.
- Cut slices in half crosswise.
- Wrap a bacon piece around each Brussels sprout half and skewer with a toothpick to hold in place.
- Place sprouts, cut sides down, on a lightly greased wire rack on a baking sheet.
- Sprinkle with pepper to taste.
- Bake for 20 to 25 minutes until bacon is crisp and Brussels sprouts are tender.
- Meanwhile stir together mustard and sour cream and microwave until warm.
- Serve with mustard sauce.