



Fine Salt recipes

Bourbon Maple Glazed Brussels Sprouts



How long: 35-45 minutes at 375°F (baking), 20 minutes (prep)
Serves: 4-6

Ideal for summer nights with backyard BBQs and music you can dance to, or passing around the table at Friendsgiving. We'll take any occasion to eat this dandy side. Using fine sea salt in the marinade allows grains to quickly dissolve and evenly distribute flavor.

Why Fine?

Smooth
Compact
Crisp

The Mediterranean Sea might be ocean's away, but its mellow, briny, coastal flavors are ever at reach with Morton® Fine Sea Salt. These superfine crystals are your best ally in baking recipes, marinades and—well, we'll let you do the dreaming.

Ingredients

- 1½ pounds Brussels Sprouts, halved (or quartered for faster cook time)
- 2 strips thick-cut, un-cooked bacon, diced

For bourbon-maple marinade:
Morton® Fine Sea Salt, to[MOU10] taste
Freshly ground black pepper, to taste
¼ tsp paprika
¼ cup Bourbon
1/2 cup pure maple syrup
3 Tbsp rice wine vinegar or apple cider vinegar
¼ cup olive oil

Steps

- 1 Preheat oven to 375°F.
- 2 Cut Brussels sprouts and un-cooked bacon. Set aside.
- 3 In a large glass bowl, whisk together the marinade ingredients
- 4 Add Brussels sprouts to the bowl, toss to coat and marinate 15 minutes. Stir in the bacon.
- 5 Spread Brussels on a large foil-covered, greased baking sheet. Season with more pepper and Morton® Fine Sea Salt.
- 6 Roast on the low oven rack until tender on the inside (about 30-35 minutes), crispy on the outside, stirring occasionally.

PSST: SOME TIPS

- Avoid crowding Brussels sprouts on the pan (that will steam them).
- Try liquid smoke as a sub for Bourbon.
- Quarter Brussels for faster roast time.