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Brussels Sprouts with Bacon and Maple Butter

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Introduction:

Children love growing and cooking Brussels sprouts. This recipe is easy and yummy for all ages.

Preparation:

Procedure:

Explore the harvested stalk of Brussels Sprouts- little cabbages growing along a thick leafy stalk. Children can harvest, peel and count the sprouts off of this stalk and return them to the kitchen for another recipe.

Chop garlic in chopping jar or use a garlic press

Chop onion or use chopping jar

Crumble leaves of sage into tiny pieces, place stems in compost container

Crumble or chop bacon into small pieces

Place crumbled herbs and bacon into a bowl with the prepared Brussels sprouts halves

Warm oil in electric frying pan and saute onions/ garlic while children prepare maple butter

Measure softened butter and maple syrup, give children opportunity to blend the ingredients.

Add Brussels sprouts, bacon and sage to pan with sauteed onions, stir and make sure that Brussels sprouts are warmed.

Add maple butter to the pan and stir.

Serve

Image (optional):

Coat with olive oil and sprinkle with salt roasting on a bak