

# Bacon-Wrapped Brussels Sprouts with Creamy Lemon Dip

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## Servings: 6

*18 medium (1-1/2 pounds)  
Brussels sprouts  
Kosher salt  
freshly ground black pepper  
1 package (12 ounce)  
center-cut bacon (18 strips)  
1/4 cup pure maple syrup  
1/2 cup mayonnaise  
zest of one lemon  
2 teaspoons juice of one  
lemon  
crushed red pepper flakes  
1/2 cup pure maple syrup  
(for serving)*

## Preparation Time: 25 minutes

Preheat the oven to 400 degrees.

Line a rimmed baking sheet with parchment paper.

Trim the stem ends from the Brussels sprouts. Halve lengthwise. Place them in a medium bowl. Toss with one teaspoon of salt.

Lay the bacon strips next to each other on a work surface. Brush liberally with about one-half of the maple syrup. Then halve crosswise. Wrap each Brussels sprout half with one strip of bacon, syrup side out, so the seam is on the flat side. Place the sprouts seam side down on the parchment-lined rimmed baking sheet, leaving a bit of space between them. Brush them with a bit more syrup. Grind a little black pepper on top.

Roast, rotating the baking sheet halfway through, until the bacon is crisp and the sprouts are tender when pierced with the tip of a knife, about 30 minutes.

In a small serving dish, mix the mayonnaise, most of the lemon zest and all of the lemon juice. Sprinkle the remaining lemon zest on top.

Place about 1/2 cup of maple syrup in a second small serving dish. Stir in as much black pepper and crushed red pepper flakes to meet your taste.

Transfer the sprouts to a platter. Serve with the lemon-mayonnaise and prepared maple syrup., for dipping.

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Per Serving (excluding unknown items): 156 Calories; 16g Fat (83.1% calories from fat); 2g Protein; 5g Carbohydrate; 2g Dietary Fiber; 6mg Cholesterol; 118mg Sodium. Exchanges: 1 Vegetable; 1 1/2 Fat.