

ROASTED BRUSSEL SPROUTS WITH BACON

Ingredients

- 1lb Brussels Sprouts
- 1 Medium Shallot
- 3oz Nueske's Bacon
- 1 tbsp Butter
- Salt & Pepper

Directions

Clean Brussels sprouts by removing the stem and the outside leaves that may be bruised. Cut sprouts in half lengthwise. Peel shallots and slice thinly. Slice bacon crosswise then into 1/4" pieces. Blanch the Brussels sprouts in boiling water for approximately 5 minutes. Remove and drain.

Cook bacon in a saute pan over medium heat until brown and crispy. Add shallots to bacon and cook until translucent.

Preheat your oven to 450. Remove bacon and onions from flame. Add Brussels sprouts and butter, toss until combined. Place sprouts on a cookie sheet and roast in the oven until golden brown, approximately 30 minutes. Season with salt & pepper to taste. Enjoy!

Serves Approximately Three People