

Sautéed Brussels Sprouts

1 lb	Brussels sprouts, trimmed
2 slices	bacon, cut into 1-inch pieces
1 tbsp	olive oil
1	shallot or small onion, diced
	freshly ground pepper to taste

- Bring large pot of water to a boil.
- Score the ends of the Brussels sprouts. Steam over boiling water until barely tender, 10 minutes.
- Meanwhile, cook bacon in a large heavy skillet over medium heat, stirring, until crisp, 10 minutes. Remove with a slotted spoon to drain on a paper towel. Pour out bacon fat from pan.
- Add olive oil to pan and heat over medium heat. Add shallot and cook, stirring often, until soft but not browned, about 4 minutes.
- Increase heat to medium-high, add Brussels sprouts, and cook, stirring occasionally, until tender and warmed through, about 3 minutes.
- Add bacon to sautéed sprouts, season with freshly ground pepper, and toss. Makes 4 servings.

Recipe by Gary Barone