




Brussel Sprouts with Bacon



3 slices bacon, chopped
1 tablespoon extra-virgin olive oil
1 shallot, chopped
1 1/2 pounds Brussels sprouts, trimmed, small sprouts left whole, larger sprouts halved
Salt, to taste & Freshly-ground black pepper, to taste
1 cup chicken broth




Brown bacon in a medium skillet over medium-high heat. Remove bacon to a paper towel lined plate. Add extra-virgin olive oil to the pan, 1 turn. Add shallots to the pan and saute 1 to 2 minutes. Add Brussels sprouts and coat in oil. Season with salt and pepper. Cook Brussels sprouts 2 to 3 minutes to begin to soften, then add broth. Bring broth to a bubble, cover and reduce heat to medium-low. Cook 10 minutes, until tender. Transfer sprouts to a serving dish with a slotted spoon and top with cooked bacon bits. This recipe yields 4 servings.



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