

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Brussels Sprouts, Bacon & Chestnuts

Similar to recipe in the Los Angeles Times

Bacon is such a good material that it'll even make Brussels sprouts taste great...

*1½ lb Brussels sprouts
4 strips bacon, chopped
1 shallot, minced
1 cup roasted chestnuts, coarsely chopped
1 cup low-sodium chicken broth
½ tsp red pepper flakes
1½ tsp sherry vinegar
salt and freshly ground black pepper*

Clean sprouts, removing any outer leaves that are discolored or loose. Steam the sprouts over rapidly boiling water for about 10 minutes. Let cool a bit, then cut into quarters lengthwise. Cover and set aside.

Render the bacon in a large skillet over medium-high heat for about 4-5 minutes. Add shallot and cook for 30-60 seconds, with stirring. Add chestnuts and broth and simmer, covered, until chestnuts are tender, about 10 minutes. Add pepper flakes, vinegar and sprouts. Cook for about 5 minutes, until sprouts are warmed through. Season and serve

Yield: About six servings
Preparation time: 15 minutes
Cooking time: 40 minutes

