

Brussels Sprouts with Bacon

From – From Asparagus to Zucchini

1 pound Brussels sprouts
¼ cup chopped bacon
½ cup finely chopped onions
2 to 3 Tbsp butter (optional)
salt & pepper to taste

- Trim and wash sprouts.
- Steam or blanch until barely tender.
- Cook bacon until crisp. Drain on paper towel.
- Discard all but 2 Tbsp of the fat.
- Cook onions in the fat until wilted and slightly brown.
- Add sprouts and reheat, adding 2 to 3 Tbsp butter, if desired.
- Add bacon bits and salt and pepper to taste.



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