

# Brussels Sprouts and Bacon

## Ingredients

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1 T Olive Oil  
4 oz Bacon (diced)  
1 c Onion (chopped)  
1/2 c Shallots (sliced)  
14 oz Brussels Sprouts (quartered)  
1 T Unsalted Butter  
1 T Balsamic Vinegar  
2 t Salt  
1 t Ground Black Pepper

## Instructions

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- 1.Heat olive oil in a large (12-inch) saute pan over medium heat. Add the bacon and cook, stirring occasionally, for 5 to 7 minutes, until browned and crisp. With a slotted spoon, transfer the bacon to a plate lined with a paper towel and set aside.
- 2.Add the onion and shallots to the pan and saute for 5 minutes, until lightly browned. Add the Brussels Sprouts, 2 teaspoons salt, and 1 teaspoon pepper, toss well, and cover. Cook for 5 minutes.
- 3.Remove lid. Add the butter and cook uncovered for 5 more minutes, until the sprouts are tender. Stir in the cooked bacon and balsamic vinegar and stir to deglaze the pan. Sprinkle lightly with a bit of salt and serve hot.