

# Brussels Sprouts with Garlic and Bacon

## Ingredients

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4 c Brussels Sprouts  
8 Bacon Slices  
6 clv Garlic (chopped)  
0 ds Ground Black Pepper  
0 ds Salt

## Instructions

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1. Fill a large saucepan with water, add a pinch of salt, and bring to a boil. Add the Brussels sprouts and cook them for about 8 minutes. Remove the sprouts from the heat, drain, and then chill them in the refrigerator. Slice the sprouts in half when they have cooled.

2. In a large skillet, cook the bacon over medium heat until it is done. Discard all but 2 tablespoons bacon fat from the pan, leaving the 2 tablespoons in the pan. Add the garlic and cook for a few minutes over medium-low heat until fragrant. Add the sprouts and cook until heated through. Season the sprouts with kosher salt and fresh black pepper, to taste.