



BRUSSELS SPROUTS WITH APPLES AND BACON

4 TO 6 SERVINGS

30 minutes

For this simple skillet side, we thinly slice Brussels sprouts, apples and shallot so they cook quickly and absorb flavors. A food processor fitted with a slicing disk is the fastest, easiest way to do the prep, but if you prefer, you could use a sharp chef's knife. To

create layered texture and taste, two of the three sliced apples hit the skillet several minutes ahead of the remaining apple, sprouts and shallot; this gives them time to soften and for their flavors to concentrate. This is an excellent accompaniment to pork chops, a pork roast or roasted turkey.

INGREDIENTS

3	TABLESPOONS CIDER VINEGAR
2	TABLESPOONS <u>EXTRA-VIRGIN OLIVE OIL</u>
2	TEASPOONS WHOLE-GRAIN MUSTARD OR DIJON MUSTARD
	KOSHER SALT AND GROUND BLACK PEPPER
3	CRISP, SWEET APPLES, SUCH AS HONEYCRISP OR GALA, UNPEELED, QUARTERED AND CORED
1	POUND BRUSSELS SPROUTS, TRIMMED
1	MEDIUM SHALLOT, HALVED LENGTHWISE
4	OUNCES BACON, CHOPPED

DIRECTIONS

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In a small bowl, whisk together the vinegar, oil, mustard, ½ teaspoon salt and ¼ teaspoon pepper; set aside. In a food processor with the slicing disk, slice 2 of the apples; transfer to a small bowl. Using the same slicing disk, slice the remaining apple, sprouts and shallot; set the mixture aside separately from the first 2 sliced apples. In a 12-inch skillet over medium, cook the bacon, stirring, until browned, 5 to 6 minutes; using a slotted spoon, transfer to a paper towel-lined plate. To the fat remaining in the skillet, add the 2 sliced apples; cook over medium, stirring occasionally, until softened, 4 to 5 minutes. Add the sprouts mixture and cook, stirring occasionally, until the sprouts are tender-crisp, 5 to 6 minutes. Off heat, toss in the dressing and bacon. Taste and season with salt and pepper.