

Wine For Dummies 4th Edition Harrington/Food and Wine Pairing SET



BRUSSEL SPROUTS GRATIN

INGREDIENTS

2 hickory-smoked bacon slices
4 large shallots, thinly sliced
2 pounds Brussels sprouts, trimmed & halved
1 cup water
1/2 teaspoon kosher salt, divided
1/4 teaspoon freshly ground black pepper
Cooking spray
1 (2-ounce) slice French bread baguette
3 tablespoons butter

Preheat broiler.

Cook bacon in a large skillet over medium heat until crisp. Remove bacon from pan, reserving drippings; crumble. Increase heat to medium-high. Add shallots to drippings in pan; sauté for 2 minutes or until tender, stirring occasionally. Add Brussels sprouts and 1 cup water; bring to a boil. Cover pan loosely with aluminum foil; cook 8 minutes or until Brussels sprouts are almost tender. Uncover and remove from heat. Sprinkle with 1/4 teaspoon salt and pepper; toss to combine. Spoon Brussels sprouts mixture into a 2-quart broiler-safe glass or ceramic baking dish coated with cooking spray.

Place bread in a food processor, and process until finely ground. Melt butter in skillet over medium-high heat. Add breadcrumbs and remaining 1/4 teaspoon salt to pan; sauté for 2 minutes or until toasted, stirring frequently. Add cooked, crumbled bacon to toasted breadcrumb mixture. Sprinkle the breadcrumb mixture over Brussels sprouts mixture. Broil 3 minutes or until golden and thoroughly heated.

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