

Brussels Sprouts With Pancetta

C'mon, give this a try! Brussels sprouts are my husbands' favourite vegetable I think and this recipe is a hit at our house! This is a really excellent way to prepare them. Maybe your mom boiled the you know what out of them and that's why you avoid them? I really recommend growing your own thyme and sage if you can.

Makes 6 Servings

1 lb. small Brussels sprouts, trimmed, halved through the root ends
1 tsp. EVOO
¼ lb. (1/4" thick) slices pancetta, cut crosswise into 1/3" wide strips
1 ½ tsp. chopped fresh thyme
1 ½ tsp. chopped fresh sage
Salt & freshly ground black pepper

Cook the Brussels sprouts in a pan of boiling salted water until just tender. Drain.

Heat the oil in a large skillet over medium-high heat; sauté the pancetta until crisp; spoon off all but 1 Tbsp. of the drippings.

Add the warm Brussels sprouts to the skillet; sprinkle with the herbs & sauté over high heat until just heated through & the vegetables begin to brown at the edges, about 5 minutes; season to taste with salt & pepper & serve immediately.