

Posted on 7 October 2012 by ewfood

Thanksgiving Brussel Sprouts With Bacon



Ingredients

907g brussels sprouts - trimmed and halved lengthwise 1 onion - sliced 454g of bacon - diced Salt and pepper to taste Nuts

Preparation

- 1 Boil the brussel sprouts in salted water for a few minutes.
- 2 Thereafter, in a skillet cook the bacon and onion until the bacon becomes crispy.
- 3 Remove the bacon grease and add the brussel sprouts to the skillet.
- 4 Fry until the vegetables begin to brown.
- 5 Then add nuts and season to taste and serve.

Cooks Note