

Brussels Sprout Leaves with Bacon

From – *cooking from the farmers' market*

2 Tbsp red wine vinegar
½ tsp grainy mustard
1 clove garlic, minced
¼ cup extra-virgin olive oil
salt and freshly ground pepper
1 ½ lb Brussels sprouts
2 Tbsp unsalted butter
6 sliced bacon, cut into ¼” pieces and cooked until crisp

- In a small bowl, whisk together the vinegar, mustard and garlic.
- Whisking constantly, pour in the olive oil in a slow, steady stream until well blended.
- Season with salt and pepper. Set aside.
- Remove the outer leaves from each Brussels sprout and discard any that are blemished. Continue to separate the leaves of the Brussels sprouts, using a small, sharp knife to cut away the core.
- In a large saucepan over medium heat, melt the butter.
- Add the Brussels sprout leaves and ½ cup water. Cover. Raise the heat to high and bring to a boil. Reduce the heat to medium-low and cook the leaves until bright green and tender, about 7 minutes, adding more water if needed.
- Drain and transfer to a large serving bowl.
- Add the bacon to the olive oil mixture. Drizzle over the Brussels sprout leaves and toss to coat.
- Season with salt and pepper and serve right away.
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