

BRUSSELS SPROUTS BITES WITH BACON JAM

— pampered chef —



SERVES 10 ► PREP TIME: 20 MINUTES | TOTAL TIME: 30 MINUTES

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YOU'LL NEED

2 slices uncooked bacon, cut into small pieces	1 lb (450 g) Brussels sprouts, trimmed, cut in half lengthwise
2 green onions, thinly sliced	⅓ cup (75 mL) apricot preserves
2 garlic cloves	1 tbsp (15 mL) sherry vinegar
½ tbsp (7 mL) fresh thyme leaves, chopped	

DIRECTIONS

- 1 Cook the bacon in the **Executive Nonstick 12" (30-cm) Skillet** over medium heat until crisp. Remove the bacon from the skillet and place on paper towels to drain. Drain the bacon drippings from the skillet, and reserve 1½ tbsp (22 mL) of bacon drippings.
- 2 Add 1 tbsp (15 mL) of the drippings to the skillet. Add the onions, garlic pressed with the **Garlic Press**, and thyme. Cook over medium-low heat for 2–3 minutes, or until the onions are tender. Remove the mixture from the skillet.
- 3 Crumble the bacon into a small mixing bowl. Add the onion mixture, preserves, and vinegar, then mix well.
- 4 Heat the remaining drippings in the skillet. Add the Brussels sprouts. Cook, covered, over medium-low heat for 8–9 minutes, or until crisp-tender, turning halfway through cook time.
- 5 Arrange the Brussels sprouts cut-side up on a **Slate Serving Board** or **Ash Wood Serving Board** with the **Ash Wood Serving Set**. Top with bacon jam to serve.

COOK'S TIP

Try this bacon jam with crackers, or even over baked Brie.

U.S. Nutrients per serving (3 pieces): Calories 90, Total Fat 4.5 g, Saturated Fat 1.5 g, Cholesterol 5 mg, Sodium 55 mg, Carbohydrate 11 g, Fiber 2 g, Sugars 6 g, Protein 2 g

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