



# brussels sprouts

Servings: 0

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## Ingredients

- 1 lb. brussels sprouts
- 8 strips bacon
- 2 tblsp. butter
- salt and pepper to taste

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## Directions

Cut the cores from the sprouts and discard. Peel of the leaves, reserving them and discard or thinly slice the tight innermost heads. Heat a saute pan and fry the bacon until crisp. Remove to paper towel to drain. Pour all but a tablespoon of fat from the pan. Add the butter to melt. Toss the leaves in and saute until tender - 15 - 20 minutes. Season, crumble the bacon over and serve.

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