



## Brussels Sprouts and Wild Mushroom Fricassee

Serves 8

By Jeremy Niehuss, Executive Chef

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2 pounds Brussels sprouts, rough outer leaves torn away and root end trimmed

Kosher salt

4 ounces thick bacon slices cut into ¼ inch strips

1 ½ pounds assorted mushrooms, cut into bite size pieces

6 tablespoons finely chopped shallots

1 tablespoon minced garlic

1 tablespoon finely minced thyme

Freshly ground black pepper

Lemon juice to taste

1. **For the Brussels sprouts:** Bring 1 ½ gallons of water to boil in a large stock pot and season with kosher salt, until the salt can be tasted. Fill a large mixing bowl with ice and add water to the level of the ice. Make a small slit in the root end of each Brussel sprout, about ¼ inch deep. Place the Brussels sprouts in a large sieve or colander and set them in the bowl of ice water and allow them to soak for 5 minutes. After 5 minutes, remove the Brussels sprouts from the ice water and dump them in the boiling water. Cook the Brussels sprouts, keeping the water at a gentle boil for 5 to 6 minutes or until they are tender. They are done when a knife inserted in the center does not meet any resistance. Strain the Brussels sprouts into the colander and then plunge them back into the ice water. Once they are cold, remove them from the ice water and place them on a dry, clean kitchen towel for later use.
2. **For the fricassee:** Heat a large sauté pan over medium heat and add the bacon. Cook the bacon, stirring frequently, until it is crisp on the outside, but still slightly chewy in the center. Transfer the bacon to a small kitchen bowl. Add 1 ½ tablespoons of the bacon fat to the sauté pan and return it to medium high heat. Add the mushrooms and cook stirring occasionally, until they are golden brown and tender, about 6 minutes. When the mushrooms are cooked add the shallots, garlic and thyme and continue to cook for 1 more minute. Add the reserved Brussels sprouts and cook, stirring occasionally, until they are warm. Remove the pan from the heat, stir in the lemon juice and adjust the fricassee with salt. Reserve in a warm oven until ready to serve.