



Brussels Sprouts with Crispy Pancetta
by Louisa Neumann

So you think you don't like Brussels sprouts? I dare you to try this! For Thanksgiving make it a day in advance and reheat in a skillet.

6 servings

- 3 cups trimmed, halved Brussels sprouts (about 1 1/2 pounds)
- 1/4 cup chopped pancetta (about 1 1/2 ounces)
- Couple tablespoons olive oil
- 1 tablespoon butter
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 Tablespoon fresh lemon juice

Cook Brussels sprouts in boiling water 3 minutes or until crisp-tender; drain. Heat a large nonstick skillet over medium heat; add pancetta. Cook 6 minutes or until crisp, stirring occasionally. Remove from pan; set aside.

Heat pan coated with olive oil over medium-high heat. Add Brussels sprouts; sauté 3 minutes or until lightly browned. Add butter, salt, and pepper, stirring until butter melts. Remove from heat; drizzle with juice. Add pancetta; toss to combine.

Note: Pull off any limp outer leaves, and closely trim the stem end-don't cut too much off, or the Brussels sprouts may fall apart.