FROM THE KITCHEN OF: PERRY PADEN
SENIOR VICE PRESIDENT - JSG SPOKANE

BACON & BRUSSELS SPROUTS GRATIN

INGREDIENTS

2 tablespoons unsalted butter, cut into pieces,

(plus more for the dish)

8 oz bacon

1 lb brussels sprouts,

(outer leaves & stems removed)

pinch of red pepper flakes

freshly ground pepper and kosher salt to taste

1/2 cup heavy cream

1/2 cup grated white cheddar cheese

1/2 cup breadcrumbs

"BRUSSELS SPROUTS ARE MISUNDERSTOOD - PROBABLY BECAUSE MOST PEOPLE DON'T KNOW HOW TO COOK THEM PROPERLY."
- TODD ENGLISH

INSTRUCTIONS

Preheat oven to 400 degrees. Grease, butter, or spray a 2 quart baking dish.

Bring a large pot of salted water to a boil. Add the Brussels sprouts and cook until tender, 8 to 10 minutes. Drain the Brussels sprouts and coarsely chop. Fry bacon (if raw) until crisp and coarsely chop.

Transfer sprouts and HALF of the bacon to the prepared baking dish and toss with the red pepper flakes, add salt and pepper to taste, then spread out evenly. Pour the cream on top, sprinkle with the cheese, remaining bacon and breadcrumbs, and dot with the butter pieces.

Bake the gratin until bubbly and golden brown, about 15 minutes.