

Brussels Sprouts with Chestnuts and Bacon

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Chestnuts and bacon add lots of flavour to brussels sprouts - this is a fantastic way to get brussels sprouts into people who usually say they don't like them. The chestnuts add a bit of sweetness, and the bacon adds saltiness.

Ingredients:

1kg brussels sprouts
6 rashers smoky bacon
100g chestnuts, vacuum packed
150g butter

Directions:

1. Remove the outer leaves of the brussels sprouts. Finely dice the bacon and chestnuts.
2. Place bacon into a frying pan. Fry for 10 minutes or until crisp. Add the chestnuts and stir to coat in the bacon oil, until they start to colour. Drain excess fat and leave to cool. Stir into the butter.
3. Cook the brussels sprouts by dropping them into a pan of boiling water. Simmer for 5-7 minutes or until cooked through, but still al dente. Drain well and leave to dry in the colander for 1 minute. Place into a serving bowl, add the butter mixture and stir to combine. The butter will gently melt over the sprouts.

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