

# Ferraro's Cucina

## Brussel Sprouts with Bacon & Garlic

### Ingredients

- 3 lbs brussel sprouts
- 3 cloves garlic
- 1 lemon
- 1 white onion
- 1 pound bacon or bacon ends
- salt and pepper



**Prep Time: 10 Minutes**

**Cook Time: 20 minutes**

**Total Time: 30 minutes**

### Preparation

- Clean brussel sprouts - trim ends
- Cut length wise and place in bowl
- Dice onion into pieces - set aside in bowl
- Boil pot of salty water - add brussel sprouts for 2-4 minutes
- Slice bacon, add to frying pan
- Add garlic & onions after 3 minutes
- Drain portion of bacon grease
- Add brussel sprouts cut side down
- Fry until golden brown
- Slice lemon, squeeze fresh on dish!
- Add salt + pepper to taste!
- Serve!

#### **Chefs Tip:**

*Top with dried cranberries + balsamic for a Thanksgiving twist!*

