

# Brussels Sprouts with Bacon & Cranberries

The best side dish for the holiday season

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## INGREDIENTS

(makes about 6 portions)

- about 1kg brussels sprouts
- fresh rosemary
- 100-150g bacon
- handful of dried cranberries
- black pepper
- salt
- 20-30g butter (optional)



## DIRECTIONS

1. In a small bowl soak the dried cranberries in hot water for about ten to fifteen minutes.
2. Remove the bad outer leaves from the brussels sprouts and cut off the bottom ends. Wash well and bring to boil in salted water. Once boiling reduce the temperature to simmer and simmer for ten to fifteen minutes or until cooked through. Test whether the brussels sprouts have cooked through with a knife. Once cooked through remove from heat, drain the water and run under some cold water to cool. Then half and leave aside.
3. Put a big pan over medium heat and add in the rosemary and the bacon. I prefer to add the rosemary in branches so I can remove it easily before serving. Brown the bacon lightly over medium heat mixing once in a while.
4. Once the bacon has browned enough, drain the water from the cranberries and add the cranberries to the bacon. Fry for about a minute while mixing.
5. Add the halved brussels sprouts, season with black pepper and salt and mix well. Continue frying over medium heat until the brussels sprouts are nice and golden. This should take no more than fifteen minutes. Mix once in a while during the cooking process to ensure even browning.
6. Once you are happy with the colour of the brussels sprouts turn off the heat, add in the butter and allow it to melt in.
7. Serve warm as a side dish.