

### Crispy Brussels sprouts

This recipe was inspired to me by Rachael Ray

3 slices of bacon chopped into squares

1 tbsp. olive oil

Extra olive oil

1 clove garlic minced

1 shallot chopped

24 Brussels sprouts cut in half – use the smaller ones

Salt and pepper to taste

Shredded parmesan cheese optional

In a large skillet cook bacon until crisp. Set aside on a plate lined with paper towels until the bacon cools.

Meanwhile add shallots, garlic, and olive oil to the pan and cook until shallots are translucent.

Cut ends off Brussels sprouts and cut in half.

Cover or rub Brussels sprouts with olive oil and place flat side down in the oil. Cook on medium heat for about 5 minutes. Then turn over for another two minutes. Don't overcook!

Sprinkle with parmesan cheese and serve immediately.

### Roasted Brussels sprouts

24 Brussels sprouts halved

3 tbsp. olive oil

$\frac{3}{4}$  tsp. kosher salt

$\frac{1}{2}$  tsp. red pepper

Preheat oven to 400 degrees

Cut off the ends and peel off the bad leaves and cut the Brussels sprouts in half or if small leave whole.

Mix them in olive oil salt and pepper. Pour them on a baking pan and roast for 30 to 40 minutes shaking once in a while to brown evenly. Add more salt and pepper to taste.

