

Cider-Braised Brussels Sprouts with Chestnuts and Bacon.

For 4-6

Ingredients:

4 pieces of uncured bacon

3 cloves garlic, finely minced

1-1/2 pound Brussels sprouts, trimmed and halved

~6-1/2 ounces cooked chestnuts (I used a vacuum-sealed package from Trader Joe's that measured about 1 cup)

Sea salt + cracked black pepper

~1-1/2 cup hard apple cider (a bit less than 1 bottle)

Method:

In a large cast-iron skillet, cook the bacon over medium heat until it is crispy. Set the bacon aside and drain all but about 2 tablespoons of the drippings from the pan and reserve for another use.

Add the garlic and saute for just a minute, until soft. Add the Brussels sprouts and chestnuts and a big pinch of salt and saute for about 5-7 minutes, until the sprouts begin to brown just a touch. Add the cider and bring to a boil. Lower the heat to a simmer and braise the sprouts and chestnuts uncovered for about 20 minutes, or until most of the liquid is absorbed and the sprouts are fork tender. Add more cider as necessary. Crumble the bacon and add it back to the pan, mixing all the ingredients together until the bacon is warm. Serve as a side or as a poached egg-topped entree.