

# Thanksgiving Brussels Sprouts

**Yield:** Serves 6 as a side

## Ingredients:

2 lbs	Brussels Sprouts
¼ lb	bacon
1 Tbsp	vegetable oil (optional)
1 cup	chestnuts (jarred) – chopped coarsely
½ cup	dried cranberries
¼ cup	dry white wine
3 oz	crumbled gorgonzola
To taste	salt and pepper
¼ cup	Parmesan cheese – grated (optional)

## Method:

- Trim the Brussels sprouts of their woody bottoms, and take off the outermost leaves.
- Blanch the Brussels sprouts in abundant salted water until the sprouts begin to give off a light sulfur scent – about 2-3 minutes. Drain sprouts and rinse under cold water to stop cooking. Slice Brussels sprouts in half and dry on paper towels.
- Cook bacon in large skillet on medium heat until lightly crispy. Remove to paper towel lined plate. Set aside.
- Add vegetable oil to the pan if needed, and cook Brussels sprouts in the same pan as the bacon – cut side down – until nicely browned.
- Deglaze pan with white wine, stirring up all the browned bits from the bottom of the pan.
- Add chestnuts and cranberries. Continue to cook until warmed through and sprouts are browned on top side as well.
- Remove sprouts mixture to a large warm serving bowl, stir in crumbled gorgonzola and reserved bacon and season to taste with salt and pepper.
- Top with Parmesan cheese if desired. Serve immediately.