

BRUSSELS SPROUTS GRATIN

Source: The Simple Art of Food by Alice Waters

Prepared by: Natalie O'Dell Crocker

Serves: 4

Trim the outer leaves and stems from:

1 pound Brussels sprouts

Cook them until tender in abundant salted boiling water, about 10 to 12 minutes. Drain the sprouts well and chop coarse.

Into a heavy pan over medium heat, put:

2 slices bacon or 3 slices pancetta, cut into 1/2-inch pieces

Cook until just rendered and limp. Add the chopped sprouts. Season with:

Salt

Fresh-ground black pepper

Stir and cook for a few minutes. Butter a gratin or baking dish. Add the sprouts and bacon and spread evenly. Pour over:

½ cup half-and-half, or a mixture of half-and-half and heavy cream

Sprinkle evenly over the sprouts:

1/3 cup fresh breadcrumbs

Top with:

Thin shavings of butter

Bake in a 400 F oven for 20 to 25 minutes or until the crumbs are golden and the liquid is bubbling.

Cook's Notes: I doubled the recipe because it only served 4, but I would still double it again for this large of a group next time! It took longer to make than I expected, but I would make it again.

