

# Brussels Sprout and Bacon Gratin *submitted by Sharon Krohn*



1# fresh brussel sprouts, outer leaves removed, ends sliced off and halved.  
2 tablespoons unsalted butter, melted  
2 slices bacon, diced into ¼ inch, uncooked  
½ teaspoon salt  
fresh ground pepper, to taste  
½ cup heavy cream, plus 1 tablespoon

#### Topping:

½ cup dried breadcrumbs  
3 tablespoons grated parmesan cheese  
2 tablespoons unsalted butter, melted  
¼ teaspoon salt  
¼ teaspoon fresh ground pepper  
1 ½ teaspoon fresh sage, minced

- **1** Preheat oven to 425 degrees and place rack at the highest level.
- **2** Toss brussel sprouts with melted butter, bacon, salt and pepper.
- **3** Spray shallow baking dish with non-stick spray and arrange brussel sprout mixture in a generous single layer.
- **4** Roast for 25 minutes, stirring 2-3 times
- **5** Mix together topping ingredients and set aside.
- **6** Toss sprouts with heavy cream.
- **7** Return sprouts to baking dish and sprinkle with topping mixture.
- **8** Bake an additional 20-25 minutes.