

# BC BRUSSELS SPROUTS WITH SMOKED GOUDA



*Yields:*  
6-8 portions

## INGREDIENTS

Frozen Brussels sprouts	454 g
Bacon, diced	100 g
Olive Oil	15 ml
Onions, diced	150 g
Garlic Cloves	2
Balsamic Vinegar	30 ml
Smoked Gouda	100 g
Fresh Ground Pepper	5 ml

## DIRECTIONS

1. Saute bacon. Remove excess fat.
2. Add olive oil, onions and garlic to bacon and sweat.
3. Blanch frozen Brussels sprouts in plenty of salted water.
4. Drain Brussels sprouts and add to bacon and onions.
5. Add balsamic vinegar and fresh ground pepper.
6. Top with grated smoked gouda and serve.

