

# SMOKY BRUSSELS SPROUTS



*Yields:*  
20 portions

## INGREDIENTS

5 lbs bag	Brussels Sprouts, frozen (Lucerne)
1 lb	Bacon, diced
1 lb	Smoked Boerenkaas Cheese, grated
4 oz	Butter (melted)
to taste	Salt, Pepper and Granulated Garlic

## DIRECTIONS

1. Fry the diced bacon until crisp, set aside.
2. Steam Brussels sprouts for 5-6 minutes, place to the side.
3. Add cooked diced bacon, the butter, and the grated Boorenkase. Stir gently to blend in and melt the cheese.
4. Season to taste and serve.