

WARM BRUSSEL SPROUT SLAW WITH BACON

SOURCE: FOOD & WINE 11/01 (Grace Parisi)

INGREDIENTS:

3/4 lb thick-sliced bacon, cut into 1/2" pieces
4 TBS unsalted butter
2 lbs Brussel Sprouts, thickly sliced in food processor
Salt & freshly ground pepper
1 tsp finely thyme leaves
2 Granny Smith apples, peeled/cored/coarsely shredded & squeezed dry

DIRECTIONS:

In large skillet, cook bacon over moderately high heat, stirring occasionally, till crisp (about 6 minutes) - drain on paper towels - reserve 1/4 C fat.

In large enameled cast-iron casserole, melt butter in bacon fat. Add Brussel Sprouts in batches & cook over high heat, stirring, till softened but still bright green (about 8 minutes). Season with salt & pepper. Add apples & thyme - cook, stirring, till apples are warmed through. Transfer slaw to platter, scatter bacon on top & serve.

NOTE: Cooked bacon & bacon fat + uncooked thinly sliced sprouts can be refrigerated overnight. Re-crisp bacon before serving.