

Balsamic Brussels Sprouts

A Guy Fieri recipe

Ingredients:

6 oz Pancetta, big dice
4 tbsp Capers, drained
2 pints Brussels Sprouts, trimmed & halved
1½ tbsp Balsamic Vinegar
3 tbsp EVO oil
Salt & freshly ground black Pepper
⅓ cup Pine Nuts
¼ cup Currants
¼ cup Raisins

Directions:

Preheat the oven to 350°.

In a medium pan over medium heat, cook the pancetta and capers.

Remove from the pan, reserving a little of the pancetta fat in the pan.

Add the Brussels sprouts to the pan and cook over medium heat to begin to brown.

Dress with balsamic and olive oil, a little salt (capers and pancetta are salty) and pepper.

Place into the oven and roast, tossing a couple of times, until nicely caramelized, 15 to 20 minutes.

Put the pine nuts in a small, dry, saute pan and toast over a low flame, tossing a couple of times, just until lightly browned, 3 to 4 minutes.

Once the sprouts are ready, remove them from the oven and put into a big serving bowl.

Add the pancetta, the capers, pine nuts, currants and raisins.

Toss and check for seasoning.

Serve.