

BRUSSEL SPROUTS WITH PANCETTA

Prepared in 20 minutes or less.

- 1½ lbs Brussel sprouts
- ½ lbs *pancetta*, cut into ½-inch cubes
- 1 tsp flat-leaf parsley, chopped
- 1 tsp thyme, finely chopped
- Salt and fresh pepper to taste

Boil a large pot of salted water. Trim Brussel sprouts, remove any yellow leaves and immerse in boiling water for 4 minutes. Place in cold water to cool then drain.

In a sauté pan, heat cubed *pancetta* until most fat is rendered and the *pancetta* is crispy approximately 10 minutes.

Remove *pancetta*, reserving a bit of the liquid fat in the pan. Drain *pancetta* on paper towels.

Add the Brussel sprouts and cook over medium heat for 5 minutes. Return *pancetta* to pan with sprouts and add parsley, thyme, salt and pepper. Serve immediately. Serves 4. This recipe is great for a Thanksgiving side dish.

