

# Balsamic Glazed Brussels Sprouts



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*Source: Tiffani Thiessen, The*

Cooking Time: 25  
minutes

*Cooking Channel TV*

Preparation Time: 35 minutes

Start to Finish Time: 1 hour

Servings: 4

*Description: An awesome way to prepare Brussels Sprouts for those that say they don't like them.*

## Ingredients:

**2 ozs Pancetta**  
(Italian bacon), or you  
can use a good grade

of bacon, cut into  
1/4" dice, abt 1/2 cup

**2 T Extra-Virgin Olive**  
**Oil**

**10 ozs Brussels**  
**Sprouts, abt 18**  
**medium sprouts,**  
**trimmed and halved**  
**thru the core**

**1/4 c Balsamic**  
**Vinegar**

**Fresh ground Black**  
**Pepper**

**2 T Unsalted Butter**  
**Kosher salt**

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**Categories: Vegetables**

## Directions:

Heat the pancetta and 1 T oil in a heavy, straight-sided saute pan over med-low heat until golden brown and crisp all over, 10 - 15 minutes. With a slotted spoon, transfer the pancetta to a plate lined with paper towels, leaving the drippings in the pan.

There should be about 2 T of drippings left in the pan. If not, add 1 T Olive Oil. Measure out 1/2 c water and set aside. Put the pan over med-high heat and arrange the sprouts cut-side down in a single layer. Cook until nicely browned, 2 to 3 minutes.

Add the water to the pan, immediately cover and simmer until the sprouts are tender when poked with a fork or skewer, about 3 minutes. If the water evaporates add more water at 1/4 c at a time. Transfer the sprouts to a plate with a slotted spoon.

Return the pan to med-high heat. Add the Balsamic vinegar and a few grinds of pepper and boil the vinegar until lightly syrupy and reduced to about 2 Tablespoons. Reduce the heat to low, add the butter and stir until melted. Return the sprouts and pancetta to the pan and toss to evenly coat with the sauce. Season with salt and pepper.