



## **Katies Bacon and Brussels Sprouts**

### **What You Need**

- 1 1/2 lbs. Brussels sprouts (trimmed and cut in half)
- 3-4 Slices thick cut bacon (chopped)
- 1 Tbsp. Canola oil
- 2 Cloves garlic (minced)
- 1 Cup chicken broth
- Deep frying pan with lid
- Brown paper lunch bags (or a plate lined with paper towels)
- 1 large serving bowl

1 small mixing bowl

### **Before You Start**

In the frying pan cook the bacon until crispy brown. Then remove bacon from pan and pat dry on paper lunch bags or plate lined with paper towel. Pour bacon fat into a bowl and set aside.

### **Let's Make It!**

Add 2 tsp. bacon fat to frying pan. Add garlic and saute on low heat until translucent (about 1-2 minutes). Add brussels sprouts and cook for 3-4 minutes on medium high heat until they are soft and browned. Add broth and bring to a boil. Reduce heat to low, cover and cook for 10-12 minutes (or until fork tender) add bacon toss well. Pour into serving bowl and serve hot.

Serves 4

**\*Katie's Tidbits** Try adding shredded parmesan cheese before serving. Salt and Pepper to Tast

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