



Scalloped Brussel Sprouts with Bacon



10-12
servings



45 minutes
prep and cook

INGREDIENTS

- 1# Bell's Mill Hickory Smoked Bacon
- 2 Tbsp Butter
- 2 Pounds Brussel Sprouts
- Salt & Pepper to Taste
- 5 Cloves Garlic
- 1 1/2 Cups Heavy Cream
- Splash Dry White Wine
- 1/3 Cup Shredded Mozzarella
- 1/4 Cup Grated Parmesan

NOTES

This recipe features fresh sprouts not canned or frozen. Wine in this recipe is optional.

DIRECTIONS

1. Preheat oven to 375°.
2. Chop bacon into 1" pieces and fry in large skillet until crispy, set aside.
3. Drain bacon grease from pan leaving 1-2 Tbls. Add splash of dry white wine. In the same pan melt butter then add Brussel sprouts (washed, trimmed, and halved).
4. Cook for 6 minutes stirring occasionally.
5. Add in the garlic (finely chopped) stirring through for 1 minute.
6. Pour in the cream, reduce heat to low and allow to simmer until tender (3-4 minutes).
7. Add in bacon and stir then transfer to baking dish.
8. Top with cheeses and bake until cheese is bubbly and sprouts are done (about 15 minutes).



HICKORY SMOKED
SLICED BACON

GLUTEN FREE
NO MSG

U.S.
NET WT.
121.42oz

Safe Handling Instructions
Keep refrigerated. Do not eat if the package is damaged or if the bacon has an off odor or taste. For more information, visit www.bellsmill.com

Nutrition Facts

Serving Size 1 sliced slice (10g)
Servings Per Container About 16

Amount Per Serving

Calories 70 Calories from Fat 50

% Daily Value*

Total Fat 0g

Saturated Fat 2.5g

Trans Fat 0g

Cholesterol 10mg

Sodium 200mg

Total Carbohydrate 0g

CURED WITH WATER, SALT, SMOKE, CURED IN A HICKORY SMOKER. NO MSG, NO NITRATES, NO NITrites.

COOKING INSTRUCTIONS: PAN-FRY OVER MEDIUM HEAT 8-10 MINUTES. CONSUME RESPONSIBLY. © 2014 BELL'S MILL