

BRUSSELS SPROUTS WITH BACON

PAIR WITH 2020 SYRAH GRENACHE MATARO

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INGREDIENTS

Serves 4

- ½ pound applewood smoked bacon
- 2 dozen Brussels sprouts
- Salt and pepper

INSTRUCTIONS

Wash Brussels sprouts and cut them in half. Fry the bacon in a skillet over medium-high heat until crispy. Transfer bacon to a paper towel-lined plate and leave bacon drippings in the pan. Once cooled, break up bacon into 1-inch pieces.

Add the Brussels sprouts to the pan, stir them until they are nicely coated in bacon fat, and cover the pan with a lid. Reduce the heat to medium-low. Cook for 5 minutes.

Add the bacon back to the pan. Cook, uncovered for a few more minutes until the Brussels sprouts are as tender or browned as you wish. Season with salt and pepper and serve immediately.

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