

Brussels Sprouts

with Caramelized Garlic and Pancetta

- 2 pounds fresh Brussels sprouts
- 3 Tablespoons extra virgin olive oil, plus more for drizzling
- 1/2 teaspoon kosher salt
- 5 thin slices Pancetta, diced
- 8 whole garlic cloves, peeled
- 1/2 cup chicken stock or vegetable stock

Place 3 Tablespoons olive oil with garlic in a small pan. Cook slowly at mouth of oven until light brown. Sprinkle sugar and add 1/2 cup chicken or vegetable stock. Cook for another few minutes and remove. Mash garlic with a fork and set aside.

Place brussel sprouts into saucepan and cover with salted water. Bring to a boil and cook until slightly tender but still firm in the center, approx. 10 minutes, remove, drain and let cool. Clean outer leaves and cut in half lengthwise (this may be done up to a day in advance). Place in sheet pan. Toss with olive oil, diced pancetta and garlic. Place in oven and roast until tender and exterior is browned and crispy, about 20 minutes.



11 HANGAR WAY • WATSONVILLE, CA • TOLL FREE 888 887-7206
PHONE 831 761-1767 • WWW.MUGNAINI.COM • MUGNAINI@MUGNAINI.COM

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