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Olive on Tap Shaved Brussels Sprouts with Bacon and Almonds

Brussels Sprouts are shredded like cabbage and quickly sauteed in bacon drippings with garlic and almonds. This recipe has made Brussels sprouts lovers out of everyone.

INGREDIENTS: 4 pounds Brussels sprouts, trimmed and thinly sliced
6 slices bacon, chopped * 1 Medium Sweet Onion * 1/3 cup sliced almonds * 2 tablespoons minced garlic * 1 tablespoon ***Olive on Tap Red Wine Vinegar*** * salt and pepper to taste * 2 tablespoons ***Olive on Tap Maple Balsamic Vinegar***

Fry bacon and onion in a large deep skillet over medium heat until browned and crisp, 5 to 10 minutes. Remove bacon & Onion mixture with a slotted spoon and set aside on paper towels. Add the garlic and almonds to the fat in the skillet and cook briefly over medium heat until toasted. Add the Brussels sprouts and quickly toss to coat with the hot oil. Sprinkle the red wine vinegar over the sprouts and toss again to coat. Cook, stirring frequently, until sprouts are wilted. Remove from the heat, stir in the bacon and season to taste with salt and pepper.

Drizzle with Maple Balsamic