



Brussel Sprouts with Pancetta

1/2 pound fresh brussel sprouts (cleaned, trimmed, and cut in half)

4 ounces pancetta strips

2 tablespoons butter

salt and pepper to taste

1 tablespoon olive oil or more

3 ounces balsamic vinegar glaze



In heavy frying pan add olive oil and pancetta strips. Cook over medium high heat until the pancetta is slightly crispy. Lower heat and add the sprouts, making sure that you have enough oil in pan to coat the sprouts).

Cook until they are nicely browned. Try not to overstir, as you want them to brown and caramelize. If they are stirred too often this will not happen. When browned, add butter, balsamic glaze, salt and pepper. Toss to coat and serve.