



*I wrote this recipe a few days after Thanksgiving. I had leftover Brussels sprouts (one of my all-time favorite vegetables), and I was tired of turkey, and this combination just sounded so good to me. And it is good! Crunchy, salty, and cheesy. If you've never tried a Brussels Sproutwich, now is the time!*

### **Brussels Sproutwich**

This might be the shortest recipe I ever write. It features leftovers from my Brussels sprouts recipe. It's a simple, but stunning, sandwich that uses Brussels sprouts in a way that possibly you've never imagined. I made this the other day, when I was craving a sandwich, and it was so good that I decided – on the spot – that I was posting my instructions for assembly on this site. And really, that's all it is, is assembly, because the Brussels sprouts are already made. Give it a try. It's unusual, but I think you will like this bite very much. Makes 1 sandwich.

### **Ingredients**

Leftover Brussels sprouts including bacon

2 slices of bread, toasted

2 slices of sharp cheddar cheese

Toast the bread. Put a slice of cheddar on each piece of bread. Warm the Brussels sprouts in a microwave or pan on the stovetop. Put the sprouts on one slice of bread, top with the other slice, cut in half, and enjoy!

Note: There is bacon (or pancetta) in the original Brussels sprouts recipe. Feel free to cook more bacon (or pancetta) for your sandwich!

*First published by Judy on November 24, 2014*