



# »»» BEER & BACON BRUSSEL SPROUTS «««

## BEER & RECIPE PAIRING

PREP TIME »» 10 MINS

TOTAL TIME »» 25 MINS

### INGREDIENTS »»

- »» 2lbs brussel sprouts
- »» 6oz thick cut bacon, chopped
- »» 1 shallot, peeled and sliced

- »» 1/2 tsp salt
- »» 12oz can Sofa King Sunny Hazy Pale Ale
- »» 1/4 tsp pepper
- »» Pinch crushed red pepper



### INSTRUCTIONS »»

1. Trim the ends of each brussel sprout and remove excess leaves. Cut the sprouts in half.
2. Place a large skillet over medium heat. Add the chopped bacon and sauté until crisp.
3. Add the sliced shallot. Sauté for another 2-3 minutes to soften.
4. Add the brussel sprouts. Stir and sear the sides of the sprouts for 4-5 minutes.
5. Pour the entire can of beer into the skillet. Add the salt and both peppers.
6. Bring to a simmer and lower the heat a little. Stir and simmer until the beer has reduced to a glaze and the sprouts are cooked through, about 12-15 minutes
7. Enjoy with friends & family!