



Boggiatto® Brussels Sprouts with Golden Raisins and Bacon

Yield: 8 Servings

INGREDIENTS

- 2 pounds fresh Boggiatto® Brussels sprouts**
- 8 slices of bacon
- 1/3 cup extra-virgin olive oil
- 1 teaspoon of kosher salt
- 1/2 teaspoon of fresh ground black pepper
- 1/2 cup of golden raisins, preferably large
- 1/2 cup apple cider vinegar
- 4 tablespoons of cognac or brandy
- 1/3 cup of apple jelly

METHOD

1. Preheat oven to 425° F.
2. Wash the Boggiatto® Brussels sprouts, peel off outer leaves as needed, and trim off the stem. Cut the sprouts in half.

3. In a large skillet, fry the bacon until crisp – about 8 minutes. Remove the bacon and cut or break into 1/2 inch pieces. Reserve the drippings.
4. In a large mixing bowl, toss the Brussels sprout halves with olive oil and bacon drippings. Sprinkle with salt and pepper and toss well.
5. Arrange Brussels sprouts in a single layer on a large, rimmed baking sheet.
6. Place in the oven on the top rack. After 10 minutes, stir the sprouts to recoat them with and allow them to brown to a consistent color.
7. Cook for another 10 minutes and toss sprouts.
8. Repeat this cycle one more time, roasting the sprouts for a total of 30 minutes. Taste for tenderness.
9. In the meantime, in a small sauce pan, add raisins, vinegar and cognac. Heat through, turn off the heat, and allow the raisins to plump up for 5 minutes.
10. When tender, remove sprouts from the oven and transfer them to a large bowl. Add jelly and gently stir until all sprouts are well-coated. Sprinkle in bacon and raisins and toss gently so as not to smash the delicate raisins.
11. Transfer to a serving dish and serve steaming hot.



**Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's Comment: *"Boggiatto® Brussels sprouts are perfectly complemented by the sweet and savory flavors in this recipe"*



For purchasing Information, call 831-424-4864.
For more information on our company and products, visit
www.boggiattoproduce.com.