



SHAVED BRUSSELS SPROUTS WITH PANCETTA

1 lbs. Brussels sprouts

4 oz. Pancetta

1 T Balsamic vinegar

Olive oil

Salt and Pepper

1. On a mandolin or with a knife, shave the Brussels sprouts to a $\frac{1}{4}$ " thickness
2. Cut the pancetta in a medium dice (1/2")
3. In a sauté pan set over low/medium heat, slowly render the pancetta until its crispy
4. Remove the pancetta from the pan and turn up the heat to medium
5. If there is not enough fat in the pan from the pancetta, add a little olive oil to bring the amount to at least 1 T
6. Add the Brussels sprouts and sauté until just cooked through but still slightly crisp
7. Deglaze with the balsamic vinegar and season with the salt and pepper
8. Top with the pancetta and serve