

Snappy Sprouts

1 pound Brussels sprouts
3 strips bacon
2 tablespoons unsalted butter
1 shallot, diced
2 tablespoons Tennessee Gourmet™ Snappy Pepper Jelly
1 tablespoon lemon juice
¼ teaspoon kosher salt
¼ teaspoon cracked black pepper

Cook bacon in a medium sauté pan until crisp. Remove bacon from pan, drain on paper towels, and reserve. Drain excess grease from pan, melt butter and sauté shallots until slightly caramelized. Reduce heat and add pepper jelly, stirring to dissolve. Remove from heat. Pre-heat oven to 350° F.

Cut stalk ends from Brussels sprouts, remove any tough leaves and score base. Bring ½-cup of heavily salted water to boil in a medium saucepan with a steamer basket. Add lemon juice and steam sprouts, covered, about 4 minutes. Drain sprouts and place in casserole dish.

Add pepper jelly and shallots. Sprinkle with crumbled bacon. Season with salt and pepper. Bake, uncovered, 15 to 20 minutes.