



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Brussel Sprouts with Cream and Pancetta**

Serves 4

2 oz pancetta, chopped  
2 tablespoons extra virgin olive oil  
1 lbs Brussel sprouts, trimmed and halved lengthwise  
1 cup whipping cream  
Sea salt and freshly ground pepper

### **The Steps:**

- In a skillet, heat olive oil over medium high heat
- Add pancetta and cook until fat is rendered and it's lightly golden.
- Add Brussel sprouts and sauté for 2 minutes.
- Add 1 cup of water to the skillet and bring to a boil
- Cover skillet and boil Brussels until just tender - water should be almost gone.
- Add cream to skillet and reduce to half
- Season with salt and pepper.
- Serve hot.

**THE LOVE:** You can turn your Brussel sprouts into an 'au gratin' by simply topping your finished dish, while it's still in the skillet, with bread crumbs and shredded cheese and popping it in the oven until the top is bubbling and golden.