

Tim Farmer's Country Kitchen

BRUSSELS SPROUTS W/ BACON

3-4 slices of bacon
1/3 onion, chopped
2 cups Brussels sprouts
Water chestnuts
Slivered almonds
Black pepper
Parmesan cheese

Cut up bacon small and fry until almost crisp. Add in bacon and continue cooking until both are done. Pour in Brussels sprouts and turn to coat with drippings. Add in water chestnuts, almonds and season with pepper. Place in oven at 375 degrees for 5-10 minutes, until Brussels are soft. Remove from oven and top with parmesan cheese and serve.



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