

Oven-Roasted Brussels Sprouts, with Pancetta, Cranberries and Apple

Ingredients

1 1/2 pound small* brussels sprouts, trimmed
1/2 cup pancetta, finely diced
1 apple, diced to 1/2 inch
handful dried cranberries
kosher salt and a few grinds freshly cracked pepper, to taste

Directions

Preheat oven to 400F.

In an oven-safe skillet, render the pancetta. Once it has given off most of the fat and the bits are fairly crispy, remove to a small work bowl, leaving the fat in the pan. Add the brussels sprouts and toss to cover with the bacon fat. Sprinkle on salt and pepper. Place in the oven for 10-12 minutes, until they are semi-tender.

Add the apple pieces, dried cranberries and bacon bits and return to the oven for an additional 8 minutes, stirring every once in a while to make sure nothing is burning. Remove from the oven and re-season if necessary.

* The small, the better. If you can't find small ones, cut larger ones in half or even quarters.