



Bacon and Blue Brussels Sprouts

- 1 small red onion
- 1 pound Brussels sprouts
- 4 slices bacon
- 1/4 teaspoon salt
- 3/4 cup water
- 1 teaspoon Dijon mustard
- 1 tablespoon cider vinegar
- 1/2 cup crumbled Gorgonzola cheese

1. Remove the skin from the onion. **Scrub the onion and Brussels sprouts with a vegetable brush while holding under cold running water. Thinly slice the onion on your produce cutting board. Slice the Brussels sprouts in half and then thinly slice each half on your produce cutting board.**
2. In a large deep skillet, cook bacon over medium heat until browned and crisp. **Be sure to wash your hands after handling the raw bacon.** After bacon is browned and crisp remove from the pan and set aside. Once bacon has cooled, crumble into small pieces.
3. Add the onion to the hot bacon drippings and season with salt. Cook over medium heat until tender, about 5 minutes.
4. Add the water and Dijon mustard to the onions. Increase the heat to medium high and stir until the water comes to a boil.
5. Add the Brussels sprouts and vinegar to the skillet. Cook, stirring often, until the Brussels sprouts are tender, about 4 to 6 minutes.
6. Remove skillet from heat and toss Brussels sprout mixture with bacon and Gorgonzola cheese crumbles.



Additional Food Safety Notes Related To This Recipe

- Check your refrigerator thermometer, making sure that the refrigerator is not warmer than 40°F.
- Always store raw bacon on the bottom shelf of the refrigerator. Or in the meat keeper. If stored on the shelf place the raw bacon package on a pan or a plate to catch any juices that may drip. If stored in the meat keeper, be sure no ready-to-eat foods are also in the keeper.
- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Clean and sanitize the cutting board before and after each use. It is a good idea to have two separate cutting boards in the kitchen. One can be used for raw meats, poultry, and seafood while the other is used for fresh produce and breads.
- Be sure to have a clean and sanitized sink before you wash your produce.
- Read the label of all mold ripened, blue veined, or soft cheeses (such as Blue, feta, Gorgonzola, Brie, or queso fresco cheeses) making sure they are made from pasteurized milk. If you cannot find pasteurized on the label, the cheese is not safe to eat.
- When storing leftovers, divide into small portions and place into a clean airtight storage container. Do not forget to label the container with the name and the date before placing in a refrigerator that is 40°F or colder.

Recipe Source

<http://allrecipes.com/recipe/bacon-and-blue-brussels-sprouts/detail.aspx>