

Tim Farmer's Country Kitchen

CREAMED BRUSSELS SPROUTS

10 ounces of frozen Brussels sprouts
2 tablespoons butter
1/3 onion, chopped
1/3 cup water chestnuts
1 piece bacon, crumbled



Boil Brussels sprouts 8-9 minutes, drain and set aside. Melt butter in pan, add onions and cook until soft. Stir in water chestnuts and cook until soft. Crumble in bacon and set aside.

1/2 cup flour
1/3 cup chicken broth
1/3 cup water
1/3 cup white wine
1 tablespoon butter
Salt and pepper
Dash of thyme
1 tablespoon butter

Add ingredients to pan and heat over low heat until bubbly and remove from heat. Stir in onions, water chestnuts and bacon and stir in Brussels sprouts until combined.

Crushed Cashews
Breadcrumbs

Top dish with crushed cashews and breadcrumbs and serve.

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