

# *Tim Farmer's Country Kitchen*

## **BRUSSELS SPROUTS WITH BACON**

5 slices of bacon  
15-20 Brussels sprouts  
1/4 shallot, chopped  
1/4 stick of butter  
1 cup chicken broth  
Salt and pepper to taste

Cook bacon, crumble and set aside. Pour of some grease, leaving rest in pan. Add shallots and butter and cook until soft. Take Brussels sprouts, pull off outer leaves, cut off bottoms, score and wash them. (Cut larger sprouts in half) Add Brussels to pan along with chicken broth and seasonings. Bring to mild boil and cook for 10-15 minutes until done.



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