

Brussel Sprouts with Bacon and Figs

Ingredients:

2 tablespoons olive oil

4 to 8 ounces bacon, chopped

1 pound Brussels sprouts, stems trimmed

1 cup dried figs, stemmed and quartered

Salt and freshly ground black pepper

2 teaspoons balsamic vinegar, or more to taste.

Directions:

1. Put a large skillet over medium heat and add oil, then bacon. Cook, stirring occasionally, until it starts to crisp, 5 to 8 minutes.

2. Meanwhile, put sprouts through feed tube of a food processor equipped with a slicing attachment and shred.

(You can also do this with a mandoline or a knife).

3. Add sprouts, figs and 1/4 cup water to pan; sprinkle with salt and pepper, turn heat to medium, and cook, undisturbed, until sprouts and figs are nearly tender, about 5 to 10 minutes. Turn heat to medium-high and cook, stirring occasionally, until any remaining water evaporates, another 5 to 10 minutes. Add vinegar, taste, adjust seasoning and serve.