



Brussels Sprouts Salad

Ingredients

40 Brussels Sprouts
Olive oil for sautéing
Salt and pepper
2 medium red onions, peeled and sliced; then sauté in a little oil until caramelized and cooked down
½ C diced pancetta (substitute bacon if you need to)
Vinaigrette, recipe follows
1 C croutons (cube day old bread in bite-sized pieces, toss in olive oil and bake in the oven at 350 degrees until golden brown and crispy (about 15 or 20 minutes))
2 hard-boiled eggs, each cut into 8 wedges.
Optional serving: pizza dough, grilled on the BBQ, then dressed with olive oil, house seasoning and topped with parmesan cheese.

Preparation

Clean the sprouts and remove the first few dark leaves. Cut off the stem and separate the leaves one by one (yes, this is a labor of love). When you get to the light green center and can't pull off the leaves, reserve for other uses. (For example, roast them in the oven on a sheet with olive oil, salt and pepper for roasted Brussels Sprouts hearts.)

Back to the salad: In a large heavy pot, add olive oil and pancetta. Heat the pancetta and brown slightly. Add the Brussels Sprouts leaves and toss until wilted. Add caramelized onions and toss until hot. Season with salt and pepper. Add vinaigrette, croutons and eggs. Toss only to mix.

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Place a small grilled and dressed pizza on individual serving plates. Top with the Brussels Sprouts mixture. Serve immediately.

Vinaigrette

Ingredients

1 shallot, finely diced
1 tsp garlic powder (use fresh garlic if you prefer)
1 tsp chopped fresh thyme
1/4 C cider vinegar
Salt and pepper
2 T extra virgin olive oil

Preparation

Combine all ingredients and mix well. Let sit for 30 minutes before tossing on the salad.