Creamed Brussels Sprouts

Make-ahead · Family favorite · Serves 6

Ken's note: TBD

Ingredients

- 2 lb Brussels sprouts, halved
- 1–2 Tbsp olive oil
- 6 slices bacon, diced
- 1 large onion, thinly sliced
- 1 Tbsp Dijon mustard
- 1–2 tsp honey
- ¾–1 cup heavy cream
- Black pepper
- Salt

Method

1. Heat the oven to 425°F. Toss the sprouts with the oil, spread them on a sheet, and roast until browned and tender, 20–25 minutes.
2. Meanwhile, cook the bacon in a skillet until crisp; take it out, leaving the fat. Sauté the onion in the bacon fat until soft and golden. Stir in the Dijon and honey, then the cream, and simmer until the sauce thickens slightly.
3. Toss the roasted sprouts and bacon with the sauce. Taste and salt at the end; plenty of pepper. The sprouts can be roasted and the sauce made ahead; toss together and reheat gently.