

# Cheesy Bacon Brussels Sprouts

1 pound	Bacon, fried and crumbled
3 TBSP	Butter
2 pounds	Brussels sprouts, halved
1 head	Garlic (to taste)
3	Shallots (to taste)
1/2 tsp	Salt
2/3 cup	Heavy cream
2 cups	Cheese of choice, shredded



Photo by [Sebastian Coman Photography](#) on [Unsplash](#)

## Prepare the bacon

- Fry bacon starting with a cold cast iron
- Remove bacon and set on paper towels to drain

## Cook the veggies

- Remove the bacon grease and add a few pats of butter over medium heat or indirect fire
- Add shallots and garlic and stir for a couple minutes
- Add halved sprouts and continue stirring occasionally while they cook

## Add the remaining ingredients

- Add cream and cheese to the pan and mix it all together
- Sprinkle the crumbled bacon over the top

## Make it melty

- Cover the pan
- Keep the cast iron on the indirect fire, or medium-heat stovetop, or bake in prepared oven 350 degrees for 15-20 minutes, or until cheese is melted
  - Temperature and time can be adjusted, if you have other dishes sharing the oven
- Optional: broil for a few minutes

Thank you Sarah Moore for sharing this recipe with us for our 2022 Thanksgiving podcast episode!

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