

Bumped-up Brussels Sprouts

(about 24 servings)

Ingredients:

36 oz Pancetta, big dice
1½ cups of Capers, drained
12 pints Brussels sprouts, trimmed and halved
4½ oz Balsamic vinegar
1 cup + 2 tbsp extra-virgin Olive oil
Salt and freshly ground black Pepper
2 cups Pine nuts
1½ cups Currants
1½ cups Raisins

Directions:

Preheat the oven to 350° F.
In a large pan over medium heat, cook the pancetta and capers.
Remove from pan, reserving a little of the pancetta fat in the pan.
Add the Brussels sprouts to the pan and cook over medium heat until they begin to brown.
Dress with balsamic and olive oil, and little salt (capers and pancetta are salty) and pepper.
Place pan into oven and roast, tossing a couple of times, until nicely caramelized – about 15-20 minutes.
Put the pine nuts in a dry sauté pan and toast over a low flame, tossing a couple of times, just until lightly browned – 3-4 minutes.
Once the sprouts are ready, remove them from the oven and put into a big serving bowl.
Add the pancetta, the capers, pine nuts, currants and raisins.
Toss and check for seasoning.
Serve.