

## Bumped-Up Brussels Sprouts

### INGREDIENTS:

- 6 ounces pancetta, diced in large pieces (or bacon)
- 4 Tablespoons capers, drained
- 2 Pints Brussels sprouts, trimmed and halved
- 1 ½ Tablespoons balsamic vinegar
- 3 Tablespoons extra-virgin olive oil
- Salt and freshly ground pepper
- ⅓ cup pine nuts (optional)
- ¼ cup currants (can substitute chopped dates or prunes)
- ¼ cup raisins

### PREPARATION:

Preheat oven to 350°F. In a medium pan over medium heat, cook the pancetta and capers. Remove from the pan, reserving a little of the pancetta fat in the pan. Add the Brussels sprouts to the pan and cook over medium heat to begin to brown. Dress with balsamic and olive oil, a little salt (capers and pancetta are salty) and pepper. Place into the oven and roast, tossing a couple of times until nicely caramelized, about 15-20 minutes. (Optional) Put the pine nuts in a small, dry sauté pan and toast over a low flame, tossing a couple of times 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.

### NOTES FROM THE COOK: