



HOLLORAN VINEYARD WINES

## BRUSSELS SPROUTS WITH BACON, HAZELNUTS AND SMOKED PAPRIKA

With Holloran Riesling Dundee Hills – Serves 4

### Ingredients

1 lb Brussels sprouts, cut in half	1 ½ tsp smoked paprika
4 slices thick cut bacon, cut into 1/2 inch pieces	½ tsp lemon zest
¼ cup toasted hazelnuts, chopped	½ tsp kosher salt
1 shallot, minced	1/3 cup white wine (Riesling)

In a large sauté pan, cook bacon over medium heat until golden brown, about 5 minutes. Remove bacon from the pan and set aside. Drain and discard all but 2 tablespoons of fat from the pan.

Put pan back over medium heat, and lay Brussels sprouts (cut side down) in a single layer in the pan. Once all the Brussels halves are neatly layered in the pan, toss the extra Brussels leaves, minced shallot, lemon zest, paprika and salt on top. Do not stir. Cook over medium heat for approximately three minutes, without stirring. The Brussels should be getting nicely brown.

Once nicely brown, stir well to mix in the spices. Add wine, and cook uncovered until wine has simmered off, about three minutes. Test one of the Brussels to see if they're done. If not, cover the pan with a lid to cook for a few more minutes. Then, turn off the heat. Toss hazelnuts and bacon into the pan, stir with the Brussels sprouts and serve.

Enjoy!

Chef Pierre