# Shredded Brussels Sprouts

## Description

Not too often do you hear 'fantastic' and 'Brussels sprouts' in the same sentence but this recipe is deserving of that. When I mentioned I was bringing Brussels sprouts to a holiday get together, my mom told me not to bother. After eating this dish, my family now requests I bring it to every get together!"



## Summary

**Yield:** 8
**Prep Time:** 45 minutes
**Category:** Vegetables
**Cuisine:** American

## Ingredients

- 1/2 lb sliced bacon
- 1/4 cup butter
- 2/3 cup pine nuts
- 2 lb brussel sprouts cored and shredded
- 3  green onions minced
- 1/2 tsp season salt

## Instructions

Place bacon in a large, deep skillet.

Cook over medium-high heat until crisp. Drain, reserving 2 tablespoons grease, crumble and set aside.

In the same skillet, melt butter in with reserved bacon grease over medium heat.

Add pine nuts, and cook, stirring until browned.

Add Brussels sprouts and green onions to the pan, and season with seasoning salt and pepper.

Cook over medium heat until sprouts are wilted and tender, 10 to 15 minutes.

Stir in crumbled bacon just before serving.

## Notes

You can quarter instead of shredding the brussel sprouts