

Diane Waller's Brussels Sprouts Recipe

1 large bag fresh Brussels sprouts
1 large red onion
8 slices of bacon (cooked)
3 Tablespoons brown sugar
3 Tablespoons olive oil
Salt and pepper to taste

Rinse sprouts, trim ends and cut in half. Boil these for about 3 minutes then drain and pour in a bowl. Quarter the onion, slice, separate and add to the bowl of sprouts. Crumble the bacon into the bowl, add the brown sugar, olive oil, salt and pepper. Toss this to coat with the oil and pour into a baking dish. Bake about 375 degrees for 30 minutes.

Note: For short 1/2 day drives, this meal should be prepared earlier and PRE-COOKED. The "Manifold Cooker" should be used as a warmer rather than a cooker.