

Brussels Sprouts Salad with Bacon

<http://butcherblockco.com/blog/wine-tasting-party-ideas/>

*Recipe Courtesy of Sarah Weber**

2 lbs. Brussels sprouts
½ cup Almonds
1 cup Pecorino, grated or crumbled
¼ – ½ cup fresh lemon juice
2 tbsp whole-grain mustard
¼ – ½ cup olive oil
salt to taste
freshly ground black pepper to taste
1 pound Bacon

-Preheat your oven 375°F. Lay bacon out on a baking sheet while the oven preheats. Eight minutes was a HAIR too long for my almonds, which got a little more brown than toasted, so keep an eye on those while you prep the next step. You want your bacon to come out a little more crispy than usual so it will hold up to the salad with its dressing.

-While those are cooking, start your Brussels sprouts. This is by far the most tedious part of prepping this salad, so put some music on and jam out while you're doing this! Rinse and dry your sprouts, then trim the woody ends off. This will loosen up the outer leaves, which may have some stubborn dirt on them. Since we're not cooking these, it's important to get rid of any leaves that look battered or grimy. Once those have been stripped off, slice each baby cabbage as thinly as you can. The original recipe instructs you to separate each layer as you add them to your bowl, but if you throw them in as slices and occasionally fluff/smooth them, I won't tell anyone.

-Grate your cheese. Feel free to add more or less to your taste - I added much more, being a fan of punch-you-in-the-mouth FLAVOR. Asiago would also make a good cheese for this salad if you can't find pecorino. Toss it in the bowl.

-Once your almonds are cool, rough chop them. Toss them in the bowl.

-Once your bacon is cool, towel it off with paper towels to help absorb the grease, then rough chop it. Toss it in the bowl.

-Finally, we'll make the dressing. Squeeze some mustard into a large, empty bowl. Add lemon juice and whisk them together. While whisking with one hand, pour a slow stream of olive oil into your bowl. Add salt and pepper to taste.

-Pour your dressing over your salad, and toss it together. If it doesn't seem like enough dressing, whisk some more together and pour it over. This salad is rather thirsty, and likes to absorb dressing, but don't be afraid to make too little the first time. You can always mix up more and add it. Now toss this all gently together, and put in the fridge overnight.

*Adapted from: <http://userealbutter.com/2012/12/12/shredded-brussels-sprouts-salad-recipe/>