

Brussels Sprouts With Pancetta
Recipe from [Suzanne Goin](#)
Adapted by [Amanda Hesser](#)

Featured in: [Thanksgiving Dinner, With 12 Chefs On The Side](#)

Yield: 6 to 8 servings

Time: 30 minutes

INGREDIENTS

1 ½ cups fresh bread crumbs
2 teaspoons thyme leaves
6 tablespoons extra virgin olive oil
4 tablespoons unsalted butter
2 pounds baby brussels sprouts, washed and trimmed (cut larger ones in two)
Salt and pepper
6 ounces pancetta in small dice (1 1/2 cups)
3 tablespoons minced shallots
1 tablespoon minced garlic
½ cup balsamic vinegar
½ cup veal stock or rich chicken broth, more if needed
2 tablespoons chopped parsley

PREPARATION

1. Heat oven to 350 degrees. In a bowl, mix bread crumbs and thyme with 1/4 cup olive oil, and spread on a cookie sheet. Toast, tossing frequently, until golden brown, 10 to 12 minutes.
2. Heat butter and remaining olive oil in a large skillet over medium-high heat until foamy. Add brussels sprouts, sprinkle with salt and pepper, and sauté, tossing frequently, until lightly browned, about 5 minutes. Add diced pancetta, and sauté, tossing frequently, until sprouts are well browned and softened slightly, and pancetta is crisp, about 10 minutes more. Reduce heat, add shallots and garlic, and sauté until fragrant, 2 minutes.
3. Increase heat to high, add balsamic vinegar and stock, and cook, tossing frequently, until sprouts are glazed and tender, about 10 minutes; add more stock if needed. Taste, adjusting seasoning if necessary, and sprinkle with chopped parsley. Transfer to a warm serving bowl and scatter bread crumbs on top.