



# Bacon & Blue Cheese Brussels Sprouts

**Makes 6 Servings**

*This recipe was developed using the Safe Recipe Style Guide at [SafeRecipeGuide.org](http://SafeRecipeGuide.org)*

## Ingredients

- 1 small red onion**
- 1 pound Brussels sprouts**
- 4 slices bacon**
- ¼ tsp. salt**
- ¾ cup water**
- 1 tsp. Dijon mustard**
- 1 Tbsp. cider vinegar**
- ⅓ cup crumbled blue cheese**

## Directions

- 1.** Wash hands with soap and water.
- 2.** Scrub the onion with a clean vegetable brush under running water. Thinly dice the onion.
- 3.** Gently rub Brussels sprouts under cold running water. Slice the Brussels sprouts in half and then thinly slice each half.
- 4.** In a large deep skillet, cook bacon over medium heat until browned and crisp.
- 5.** Wash hands with soap and water after handling uncooked bacon.
- 6.** After bacon is browned and crisp, remove from the pan and set aside.
- 7.** Once bacon has cooled, crumble into small pieces.
- 8.** Add the onion to the hot bacon drippings and season with salt. Cook over medium heat until tender, about 5 minutes.
- 9.** Add the water and Dijon mustard to the onions. Increase the heat to medium high and stir until the water comes to a boil.
- 10.** Add the Brussels sprouts and vinegar to the skillet. Cook, stirring often, until the Brussels sprouts are tender, about 4 to 6 minutes.
- 11.** Remove skillet from heat and toss Brussels sprout mixture with bacon and blue cheese crumbles.

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