

Brussels Sprouts with Bacon and Raisins

4 SERVINGS A little bit of bacon and a handful of raisins add a smoky sweetness that balances the slightly bitter flavor of the little cabbages.

1 tsp. olive oil	$\frac{1}{4}$ cup golden raisins
2 thick slices bacon	1 medium shallot, finely chopped
4 cups brussels sprouts (about 1 lb.), trimmed, halved	1 Tbsp. unsalted butter
Kosher salt and freshly ground black pepper	$\frac{1}{2}$ cup low-salt chicken broth
	2 Tbsp. apple cider vinegar

- ▶ Heat oil in a large heavy skillet over medium heat. Add bacon and cook, turning occasionally, until crisp, about 5 minutes. Using tongs, transfer bacon to paper towels to drain. Let cool. Coarsely crumble. (Make sure crumbled bacon is unreachable by children, or it will disappear before you need it again.)
- ▶ While bacon cools, add brussels sprouts to drippings in skillet; season with salt and pepper. Cook, stirring often, until well browned in spots and beginning to soften, 5-7 minutes. Reduce heat to low and add raisins, shallot, and butter; cook, stirring often, until shallot is soft, about 3 minutes. Add broth to skillet; increase heat and bring to a boil, scraping up browned bits from bottom of pan. Reduce heat to medium-low and simmer until broth has evaporated, 1-2 minutes. Stir in vinegar and crumbled bacon. Season to taste with salt and pepper.