

# ROASTED BRUSSELS SPROUTS with pomegranate & pinioli

*serves 8*

Brussels Sprouts are always on my holiday table, it's just tradition. I like to change it up every year and prepare them in many different ways. Sweet, savory, or a combination of the two, they just go with every special celebration. This version with sweet crunchy pomegranate seeds and toasted pine nuts topped with a little crispy pancetta for a salty finish, has the best of both worlds.

**1 lb. Brussels Sprouts (halved)**  
**¼ cup olive oil**  
**2 tablespoons pure maple syrup**  
**1 tablespoon pomegranate juice**  
**Kosher salt and fresh ground pepper to taste**

**½ cup pomegranate seeds (or dried cranberries)**  
**Zest of one orange**  
**1 cup toasted pine nuts**  
**¼ lb. slab of pancetta, small dice (or crumbled crispy bacon)**

Preheat oven to 425 degrees. Lightly toast pine nuts in a small sauté pan over medium heat tossing (or stirring) often. When you can begin to smell the pine nuts, they are perfect, set aside. Toss Brussels Sprouts in olive oil and maple syrup. Season with salt and pepper and toss to coat evenly. Place on a baking sheet covered in parchment paper and roast 20-25 minutes until soft and just beginning to brown. Meanwhile, prepare dressing (recipe below) and pancetta (or bacon). Fry pancetta until crispy in medium frying pan and drain on paper towels until ready to serve. Spoon cooked Brussels Sprouts into serving dish and pour dressing ovetop while still very warm. Toss together as the Brussels Sprouts absorb the dressing and all of the wonderful citrus and maple flavor. Top with pomegranate seeds, orange zest, pine nuts and pancetta (if desired). Season with more kosher salt and freshly ground pepper to taste. Serve while still warm.

## *dressing*

**¾ cup extra virgin olive oil**  
**1 tablespoon orange liqueur**  
**2 tablespoons pure maple syrup**  
**1 tablespoon pomegranate juice**

**1 tablespoon orange zest**  
**1 teaspoon kosher salt**  
**½ teaspoon fresh ground pepper**

Whisk all ingredients together in a medium bowl or 2 cup Pyrex until well combined and emulsified.