

Brussels Sprouts in a Sherry Vegan Bacon Sauce

Ingredients:

1 Tablespoon salt
1 pound Brussels sprouts, trimmed and halved lengthwise
2 tablespoons olive oil
sea salt and freshly ground black pepper to taste
4 slices vegan bacon, chopped
1 shallot, chopped
1 clove garlic, minced
1/4 cup cream sherry
1/2 cup Silk (or other) soy creamer

Directions:

1. Toss the Brussels sprouts in olive oil, sea salt, and black pepper to coat thoroughly.
2. Preheat oven to 450 degrees F.
3. Lay the Brussels sprouts, cut sides down onto a baking sheet and bake in the preheated oven until the sprouts are browned, about 15 minutes.
4. While the Brussels sprouts are cooking, place the vegan bacon in a large, deep skillet, and cook over medium-high heat, stirring occasionally, until just beginning to brown at the edges, about 5 minutes. Reduce heat to medium; stir in the shallot, then cook until the shallots turn translucent, about 5 minutes. Sprinkle in the garlic and cook 1 minute, then stir in the sherry and cream until well combined. Bring the mixture to a boil and stir until reduced by half. The thickened sauce should coat the back of a spoon.
5. Transfer the browned sprouts to the sauce, toss to coat, and season to taste with salt and black pepper.

Adapted from <http://www.wypr.org/podcast/1014-thanksgiving-creative-sides>