

## World's Best Brussels Sprouts

### Ingredients:

- 2 1/2 pounds brussels sprouts, shredded
- 1/2 pound bacon, cooked and grease saved
- 1 cup onion, finely chopped
- 3 cloves minced garlic
- 1/2 - 1 teaspoon red pepper flakes
- 1/2 cup chopped pecans
- 2 Tablespoons of lemon juice
- Salt and pepper to taste

### Directions:

1. Shred the brussels sprouts and crumble your bacon.
2. Add the reserved bacon grease (2-3 Tablespoons) to a large skillet.
3. Add the onion to the pan and saute for 4 minutes or until tender.
4. Add the shredded brussels sprouts to the pan and stir fry for 4-5 minutes or until soft and beginning to take on some color.
5. Add in the garlic, red pepper flake, and chopped pecans and stir fry for an additional minute or until the garlic is fragrant.
6. Add in the crumbled bacon and continue to cook until warmed through.
7. Take off the heat and add the lemon juice and toss.
8. Season with salt and pepper.