



Parmesan Crusted Garlic Mashed Potatoes & *Sweet Brussel Sprouts with Almonds & Pancetta*

INGREDIENTS:

PARMESAN CRUSTED GARLIC MASHED POTATOES

3 Pounds Red New Potatoes,
Unpeeled
1 Tablespoon Kosher Salt, Plus 2
Teaspoons
1 1/2 Cups Half and Half
1/4 Pound Unsalted Unsalted
Butter
1/2 Cup Sour Cream
1/2 Cup Freshly Grated
Parmesan
1/2 Teaspoon Ground Black
Pepper

SWEET BRUSSEL SPROUTS WITH ALMONDS & PANCETTA

2 Bags (16-Ounces) Frozen
Brussels Sprouts
4 Tablespoons Butter
4 Tablespoon Diced Pancetta
1/4 Cup Sliced Almonds
1 Teaspoon Almond Extract
1 Tablespoon Freshly Chopped
Chives
Salt and Freshly Ground Black
Pepper

DIRECTIONS:

PARMESAN CRUSTED GARLIC MASHED POTATOES

1. Place the potatoes and 1 tablespoon of salt in a 4-quart saucepan and add cold water to cover. Bring to a boil, lower the heat and simmer covered for 25 to 35 minutes, until completely tender. Drain.
2. In a small saucepan, heat the half-and-half and butter. Put the potatoes into the bowl of an electric mixer fitted with a paddle attachment and mix the potatoes for a few seconds on low speed, to break them up.
3. Slowly add the hot cream and butter to the potatoes, mixing on the lowest speed (the last quarter of the cream should be folded in by hand).
4. Fold in the sour cream, Parmesan cheese, the remaining salt, and pepper; taste for seasoning and serve immediately. If the potatoes are too thick, add more hot cream and butter.

SWEET BRUSSEL SPROUTS WITH ALMONDS & PANCETTA

1. Place Brussels sprouts in microwave safe dish and cover.
2. Microwave on high 7 minutes; stir half-way through cooking.
3. Heat the butter in a fry pan until it turns nut brown. Saute pancetta for 3 minutes.
4. Add the almonds and toss to brown. Stir in extract.
5. Add the Brussels sprouts, season with salt and pepper and toss. Cook for another 2 minutes. Garnish with chives and serve hot.

