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Brussels Sprouts with Kimchi Puree and Bacon

Give standard brussels sprouts new appeal with this distinctive recipe from chef David Chang's "Momofuku" cookbook.

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INGREDIENTS

Serves 4.

1 pound brussels sprouts, trimmed and outer leaves removed and discarded

1/4 pound smoky bacon, cut into 1-to-1 1/2-inch-long pieces

2 tablespoons unsalted butter

1 cup [Napa Cabbage Kimchi](#), pureed

Coarse salt and freshly ground black pepper

1 cup julienned carrots

DIRECTIONS

1. Preheat oven to 400 degrees. Halve brussels sprouts through core; set aside.
2. Place bacon in a wide, ovenproof skillet and cook over medium heat, stirring occasionally, until almost crisp, about 4 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate; set aside.
3. Drain most of the fat from skillet and add brussels sprouts, cut side-down. Increase heat to medium-high and cook until sprouts begin to sizzle. Transfer skillet to oven and roast until sprouts are deep brown in color, about 8 minutes. Shake skillet to redistribute sprouts, and continue roasting until bright green and tender, 10 to 15 minutes more.
4. Return skillet to stovetop and turn heat to medium. Stir in butter and bacon; season with salt and pepper. Toss sprouts to coat.
5. Divide kimchi among 4 shallow bowls, using the back of a spoon to spread out kimchi so it covers the bottom of each bowl. Divide brussels sprouts evenly among bowls, arranging on top of kimchi. Garnish with carrots and serve.

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