

## Side Dishes

---

# Brussels Sprouts-Bacon Stuffing

Food Network Magazine

**Servings: 8**

**Preparation Time: 1 hour**

**Start to Finish Time: 2 hours**

**1 stick unsalted butter**

**unsalted butter for the dish**

**6 slices thick-cut bacon, sliced 1/4-inch thick**

**1 pound Brussels sprouts, trimmed and sliced**

**Kosher salt**

**1 large onion, chopped**

**4 large stalks celery, chopped**

**1 cup jarred cooked chestnuts, chopped**

**2 cloves garlic, minced**

**1 tablespoon fresh thyme, chopped**

**1 tablespoon fresh sage, chopped**

**freshly ground black pepper**

**2 1/2 cups low-sodium chicken broth**

**2 large eggs**

**12 cups (about two pounds) stale 1/2-inch multigrain bread cubes**

**1/2 cup fresh parsley, chopped**

Preheat the oven to 375 degrees. Butter a three-quart baking dish.

In a large pot or Dutch oven over medium-high heat, cook the bacon, stirring occasionally, until crisp and browned, 7 to 8 minutes. Stir in the Brussels sprouts and a pinch of salt. Cook, stirring, until wilted, about 2 minutes. Remove to a bowl.

In the same pot, melt six tablespoons of butter. Add the onion, celery, chestnuts, garlic, thyme, sage, one teaspoon of salt and a few grinds of pepper. Cook, stirring occasionally, until the vegetables are softened, about 6 minutes. Add the chicken broth. Bring to a simmer. Remove from the heat. Let cool slightly, about 5 minutes.

In a large bowl, whisk the eggs. Add the bread cubes, Brussels sprouts mixture, vegetable-broth mixture and the parsley. Stir until well combined. Transfer to the prepared baking dish. Dot with the remaining two tablespoons of butter. Cover with foil.

Bake the stuffing until hot, about 30 minutes. Uncover. Bake until golden brown, 25 to 30 minutes.

Let cool at least 15 minutes before serving.

---

Per Serving (excluding unknown items): 163 Calories; 14g Fat (67.2% calories from fat); 7g Protein; 8g Carbohydrate; 3g Dietary Fiber; 84mg Cholesterol; 64mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 2 1/2 Fat.