Creamed Brussels Sprouts

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Celebrate Westminster Thanksgiving

Thanksgiving is a time when we all come together, bring our own unique flavors and personalities to the table, and create a parallel between food and family. Cooking Thanksgiving dinner for my loved ones is an opportunity to show friends and family what I contributed in order to help so many others make their holidays special. I was driven by a desire to create something special, capture the flavors of traditional family offerings, but also veer from the norm. These recipes are a twist on classic dishes inspired by my passion for fresh ingredients, bold flavors and artistic displays.

**Chef Kenny Hunsberger**  
WESTMINSTER SUNCOAST
Creamed Brussels Sprouts

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Ingredients

4 slices Bacon, thick-sliced
1 tbsp. Black pepper
2 lbs. Brussels sprouts, trimmed and halved
¾ cup Chicken broth
½ tsp. Kosher salt
¼ tsp. Black pepper
¾ cup Heavy cream
½ cup Cream cheese
½ cup Parmesan cheese, grated

Step 1
Place 12-inch skillet over medium heat. Lay bacon on a plate, sprinkle black pepper on both sides and press into bacon. Cook bacon over medium heat until browned and crisp, 5-7 minutes. Drain on paper towels, reserving 2 tablespoons of drippings in the skillet.

Step 2
To the bacon drippings, add Brussels sprouts. Cook over medium heat for 4 minutes.

Step 3
Raise heat to medium-high. Add broth, salt and pepper to the pan. Bring to a boil. Reduce heat and cover. Simmer for 5 minutes, then uncover and continue to cook for 2-4 minutes, until liquid is nearly evaporated.

Step 4
Add heavy cream, cream cheese and parmesan cheese. Cook over medium heat until thickened, about 10 minutes.

Step 5
Transfer the Brussels sprouts and sauce to a serving dish. Sprinkle with crumbled bacon.

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