



DORIS & ED'S
Classic & Contemporary
Seafood Oasis

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Thomas Donohoe, *Executive Chef*

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Braised Brussel Sprouts with Smokehouse Bacon and a Sunny Side Up Egg

Serves 4

Brussel Sprouts

1/3 Cup Olive Oil

5 Cups Small to Medium Sized Brussel Sprouts, trim the end off and split them in half

3/4 Cup Smokehouse Bacon,*cut into 1/4" by 1/4" by 1" lardons

1/2 Cup Red Onion, diced

1 Tablespoon Garlic, minced

4 Tablespoons Butter

2 Teaspoons Fresh Thyme, minced

2 Teaspoons Fresh Chives, minced

1/4 Teaspoon Banyuls Vinegar

Salt and Pepper to taste

**Prefer Neuskes or Hobbs Bacon, available from many specialty stores or online*

Eggs

4 Eggs

1 Tablespoon Extra Virgin Olive Oil

1/3 Cup Water

1 Tablespoon Dry White Wine

1 Teaspoon Fleur de Sel

BRUSSEL SPROUTS

1. Heat the oil in a pan large enough to fit all of the Brussels Sprouts in a single layer until it shimmers. Add the bacon and cook until it just starts to brown. Add the sprouts, cut side down and cook until they too start to brown. Add the onion and garlic and season with a pinch of salt and pepper.
2. Once the Brussels Sprouts and aromatics have browned, add the butter and reduce the heat to low to medium-low and simmer for another 1-2 minutes. To finish, add the herbs and vinegar and taste for seasoning — adjust accordingly.

EGGS

1. As the Brussels Sprouts are simmering to finish, in a separate pan (large enough to fry 4 eggs) heat the water, wine, and olive oil to a simmer. Crack each egg into the pan—you will need to separate the whites once they have cooked. As the eggs cook, baste them with the cooking liquid until they are just cooked, but still runny inside, about 3 minutes.
2. Serve the Brussels Sprouts with an egg on top. Garnish with Fleur de Sel or other high quality sea salt and fresh pepper

Preparation Time: 20 Minutes

Cook Time: 8 Minutes

RECOMMENDED WINE

Mer Soleil 2007 Unoaked Chardonnay, California
Beckman 2009 Grenache Rose, California

The casual dining place where the fish isn't just fresh. It's wild!

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