

Brussels Sprouts and Apple Salad—adapted from Food52, Caroline Wright

- 4 ounces sliced prosciutto (6-8 slices), or bacon
- ½ pound Brussels sprouts, halved lengthwise and thinly sliced across (2 cups)
- 2 small apples, thinly sliced (or 1 large)
- ½ cup chopped golden raisins (or dried cranberries, or pomegranate seeds)
- 2 teaspoons mustard seeds
- 2 teaspoons red wine vinegar
- 2 Tablespoons olive oil
- Salt and freshly ground black pepper

Heat oven to 400°F. Place prosciutto in a single layer on a baking sheet and bake until crispy and beginning to brown, about 12 minutes. (If using bacon, you can bake it till crispy or you can cut it into lardons and cook it in a skillet.) Let cool till it is cool enough to handle, about 5 minutes.

Slice Brussels sprouts and apples and combine in a large bowl. Crumble the prosciutto or bacon and stir it in. Mix vinegar, oil, and mustard seeds and drizzle over the salad, tossing to coat. Season with salt and pepper.