



Fresh Green Beans with Bacon

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Yield: 15 servings

I bartered with some sweet friends with my Zucchini Pineapple Bread and Sweet Heat Pickles to get a big bag o' rattlesnake green beans and they were some of the best I've eaten! Thanks Ken and Becky!

Ingredients:

2 pounds fresh green beans
6 slices thick-cut bacon
4 cups chicken broth or 1 (32-oz) carton
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions:

1. Wash green beans, then snap them into about 1 1/2-inch pieces. This is a personal preference. If your Grandma always snapped them into smaller or larger pieces, they will taste just the same!
2. Stack the bacon on top of each other, three at time, and cut crosswise into slices. Cook in a medium size skillet over medium heat about 8 minutes, stirring often, until crisp. Drain the bacon pieces on paper towels. Reserve about one-third of the bacon pieces to sprinkle on top of the cooked beans.
3. Combine green beans and chicken broth in a large pot. Add just enough water to cover if the chicken broth doesn't cover your beans. Add salt, pepper and two-thirds of the cooked bacon.
4. Cover with the lid and bring to a boil; reduce heat and cook about 30 minutes or until the beans are as tender as you like them. Sprinkle with reserved cooked bacon before serving.