

Bacon GREEN BEAN BUNDLES:

INGREDIENTS

1 ¼ LBS. GREEN BEANS
6 SLICES OF BACON (CUT IN HALF)
1 TSP. GARLIC SALT (OR ½ TSP. GARLIC POWDER AND ½ TSP. SALT)
¼ C. BUTTER MELTED
2 TBSP. BROWN SUGAR
½ TSP. PEPPER
1 TBSP. CHOPPED PARSLEY (OPTIONAL)
COOKING SPRAY

INSTRUCTIONS

PREHEAT OVEN TO 400. PLACE THE BACON ON A SHEET PAN AND BAKE FOR 7 MINUTES. REMOVE THE BACON FROM THE OVEN. TRIM THE ENDS OF THE GREEN BEANS. BRING A POT OF SALTED WATER TO A BOIL. PLACE THE GREEN BEANS IN THE POT AND COOK FOR 2–3 MINUTES UNTIL JUST TENDER. DRAIN AND PUT THE GREEN BEANS IN A BOWL OF ICE WATER TO STOP THE COOKING PROCESS.

PAT THE GREEN BEANS DRY. IN A SMALL BOWL MIX TOGETHER THE GARLIC SALT, BUTTER, BROWN SUGAR AND PEPPER. POUR THE BUTTER MIXTURE OVER THE GREEN BEANS AND TOSS TO COAT. WRAP BUNDLE OF GREEN BEANS WITH A PIECE OF BACON AND SECURE WITH A TOOTHPICK. PLACE THE GREEN BEAN BUNDLES ON A GREASED BAKING SHEET. BAKE FOR 15–20 MINUTES OR UNTIL BACON IS CRISPY. SPRINKLE WITH PARSLEY AND SERVE.

