

Brown Sugar and Bacon Green Beans

Ingredients:

16 OZ. Fresh Green Beans

6 Pieces of Bacon, cut into 1 inch pieces

¼ cup of butter

¼ cup of brown sugar

Garlic salt, to taste



Directions:

1. In a large skillet, fry the bacon over medium heat until done (but not quite crisp).
2. Drain off grease and add butter and brown sugar. Cook, stirring occasionally, over medium heat until brown sugar has dissolved.
3. Place the green beans in a pot and fill with about 1 inch of water.
4. Bring water to a boil and then place the lid on the pot. Steam the beans over medium heat until cooked through (5-8 minutes)
5. Drain the water from the beans, season with garlic salt, and stir in the sugar and bacon mixture. Serve immediately