



Green Beans with Bacon

Ingredients:

1 lb. Green Beans	3 - 5 bacon strips
3 - 5 Garlic Cloves, sliced	½ Onion, sliced
2 tbsps. Butter	Salt to taste
Pepper to taste	Maggie Chicken Bouillon Cube to taste (optional)

Directions:

1. Prepare about a pound of green beans by snipping off the ends and rinsing them thoroughly. Set green beans aside.
2. Lay 3 - 5 strips of bacon on top of each other and chop into smaller pieces. Set bacon aside. Keep in mind that the more bacon used, the more oil it renders.
3. Slice about 3 - 5 garlic cloves and set it aside. Slice about ½ an onion and also set that aside.
4. In a sauce pan or pot (one that will be big enough to add the green beans in later), sauté the bacon pieces on medium heat until cooked through, about 10 minutes.
5. Meanwhile, in a separate pot, bring enough water to a boil on high heat for the amount of green beans you plan to make. Salt the water. Once it reaches a roaring boil, add in the green beans and allow it to boil for 5 minutes. Drain green beans and set aside.
6. Once the bacon is cooked through and is crispy, remove it from the pan with a slotted spoon and set it aside on a plate. Leave the oil in the pan.
7. To the bacon oil, add in the sliced onions and sauté for about 1 minute.
8. Add in 1 – 2 tbsps. of butter and the sliced garlic. Mix it around until the butter melts, about another minute or so.
9. Add in the drained green beans to the pan and combine thoroughly within the mixture.
10. Sprinkle in a small portion (about ¼ of the cube) of a finely crushed Maggie cube or to taste as well as fresh ground black pepper and ground sea salt to taste if desired. Mix thoroughly to well incorporate seasonings and place lid on the stem. Remember that this is all still on medium heat. Let the green beans steam for about another 5 minutes in order to cook, stirring occasionally. If you prefer it to be more tender, allow it to cook longer until desired tenderness is reached.
11. Once the green beans have reached your desired tenderness, turn off the heat and add in the crispy bacon bits. Mix thoroughly and enjoy with any accompaniment of your choosing.