



Bacon Green Beans

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Course Dinner, Side Dish

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Ingredients

- 3 15 oz cans green beans, any style, drained
 - 6 slices bacon, each cut into 4 pieces (I used applewood)
 - 1/2 cup onions, chopped
 - 1-2 cloves garlic, minced
- 1 1/2 sticks butter
 - Salt & pepper to taste

Instructions

1. In a frying pan, or a medium saucepan, cook bacon until crispy, then remove and set aside (don't drain the grease).
2. Add onions and garlic to saucepan and saute until translucent.
3. Add butter.
4. Open and drain liquid from green beans and add to pan along with the bacon.
5. Cover and stir occasionally until butter has melted and green beans are heated through.
6. Salt and pepper to taste.

Enjoy!