

SOUTHERN GREEN BEANS

Generally, when a recipe says it's southern, it is either deep-fried, has a pound of lard in it, or it uses pork fat. I don't have a problem with any of those. That's why southern food tastes so good and why southerners are so happy! This recipe uses only 2 slices of bacon, but makes green beans something wonderful indeed. Even my Dad will eat these!

INGREDIENTS:

1 ¼ pound Green Beans, trimmed and chopped into 1 inch pieces
3 slices Bacon, chopped
1 small Onion, minced
2 Tablespoons Red Wine Vinegar
2 teaspoons Sugar

DIRECTIONS:

In a large skillet, cook the beans in 1 inch of simmering water, covered, for 6 minutes. Drain and set aside. Return the skillet to the stove and set the burner to medium high. Add the bacon and brown. When the fat begins to render, add the chopped onions to the pan and cook until tender with the bacon and starting to brown. Add the cooked beans to the pan and stir to mix the bacon and onions in.

When the beans are hot and the bacon is crisp at the edges and the onions translucent, add the vinegar and the sugar. Stir well and allow the vinegar to evaporate and the sugar to combine with the pan drippings, about 2 - 3 minutes, then serve.