

SHOESTRING GREEN BEANS W/BACON & ALMONDS

F EASY

Last Modified: 02/21/2015

PREP: 15 Min
COOK: 30 Min
STOVETOP

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Fresh Green Beans (Strings Removed)	Trimmed
1/2	Cup	Slivered Almonds	Toasted
3	Large	Shallots	Fine Diced
1/2	Pound	Thin Sliced Bacon	Crumbled
4	Tbsp	Bacon Drippings	
OR			
4	Tbsp	Extra Virgin Olive Oil (EVOO)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

OPTION	If you intend to serve this as a cold salad, do not cook the Shallots in step #2 and use the 4 tablespoons of Extra Virgin Olive Oil in place of the Bacon Drippings when doing the final mixing in step #5.
TOOLS	1) Small Mixing Bowl 2) Large Stainless Steel Skillet 3) Large Saucepan & Lid 4) Aluminum Half Sheet Pan 5) Fine Wire Strainer.
PREP	DISH 1) Finely dice the Shallots and set them aside.
1	In a dry large skillet over medium high heat, add in the Slivered Almonds and toast lightly for about 3 minutes while tossing and set them aside.
2	Using a sharp paring knife, cut off the tops and tails of each Green Bean while removing the strings from each side seam. Rinse and set them aside.
3	In the same skillet over medium high heat, fry the Bacon until crisp. About 7 minutes. Drain, crumble and set it aside. Remove and discard all but 4 tablespoons of the pan drippings. Add in the Shallots and fry them until soft. About 3 minutes. Drain on paper towels and set them aside.
4	In a large saucepan over medium high heat bring 6 cups of heavily salted water to a boil. Add in the Green Beans and stir until they just turn a bright green. About 3 minutes. Drain (reserve the cooking water and bring it back to a boil). Place the Green Beans on a sheet pan. When cool enough to touch, grab both sides of each Green Bean and pull, splitting them in half lengthwise at the seams.
5	Return the now split Green Beans to the boiling water until re-heated. Drain using a fine wire strainer and place them in a serving bowl. Mix in the Slivered Almonds, Bacon Crumbles and Shallots along with the Bacon Drippings.
SERVE	Serve as a side dish while hot, or let it cool and serve as a Green Bean Salad.