

GREEN BEANS & PEPPER BACON

F EASY

Last Modified: 01/16/2017

PREP: 10 Min
COOK: 1 Hr
STOVETOP

VEGETABLES

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Fresh Green Beans (Strings Removed)	1" Sliced
OR QUICK & EASY			
2	16 Oz	Bags Frozen Sliced Green Beans	Thawed
1	14 1/2 Oz	Can Chicken Stock (Swanson)	
1 1/2	Cups	Yellow Onions	Fine Dice
1 1/2	Pounds	Pepper Bacon (Thick Cut)	1/4" Lardons
2+	Pats	Unsalted Butter	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This is most likely the best tasting, simplest side dish you can create. I tend to use frozen packages of Green Beans for simplicity. Using frozen Beans WILL require you to boil off any extra water (or pat them dry with paper towels).
TOOLS	1) Large Stainless Steel Skillet & Lid
PREP	DISH 1) Trim and Angle cut the Green Beans into 1 inch long pieces and set them aside. 2) Finely Dice the Yellow Onions and set them aside. 3) Slice the Pepper Bacon into 1/4" Lardons and set it aside.
HINTS	Fresh Green Beans seem to take MUCH longer to prepare & cook until tender than frozen Beans do.
1	In a large skillet over medium heat, add in the Pepper Bacon and cook until the fat has rendered and the Bacon is NEARLY done (Caution: The Pepper fond tends to Burn). Remove the Bacon pieces and set them aside. Remove and reserve all but a couple of tablespoons of Bacon Fat (leaving behind ALL of that wonderful Pepper fond).
2	Add in the Onions and cook while stirring until they are transparent. Add in the Green Beans, stir to coat them until ALL are shiny with the Bacon Fat, adding in reserved Bacon Grease and / or Butter as necessary. Stir in the Chicken Stock, cover and allow them to cook, stirring every so often until tender, about 15 minutes. If there was not enough Bacon Fat to coat ALL of the Green Beans. Uncover and continue cooking, stirring every so often until the Chicken Stock has evaporated and the Beans are beginning to darken, another 15 minutes.
3	Add in the Butter Pats and stir until melted. Remove from the heat, stir in the reserved Bacon Lardons, season it to taste with Salt and Black Pepper, cover and set it aside until ready to serve.
SERVE	Place in a serving dish and serve while hot.