

FESTIVE BACON WRAPPED GREEN BEANS

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Green beans (about 1 1/2 lbs) 6-8 beans per bundle

(I get fresh loose green beans at Wegmans)

1/2 teaspoon baking soda

6 slices bacon

1/4 teaspoon garlic powder salt & pepper to taste

1 tablespoon brown sugar

Preheat oven to 375 degrees. Cook bacon on the stovetop until slightly cooked (You don't want it crispy!!). Reserve any drippings. Trim and wash green beans. Bring a large pot of water to a boil. Add baking soda. (From watching the food network, I learned adding baking soda keeps the color of your green beans nice and bright green!) Add green beans and cook 3 minutes until tender crisp. Remove from boiling water and place in a bowl of ice water to stop cooking. Dab beans dry and toss with reserved bacon drippings (about 2 teaspoons), garlic powder and salt & pepper to taste. Wrap bacon around however many green beans you want, secure with a toothpick and place on cookie sheet. Combine brown sugar with 1 tablespoon of water and lightly brush over each bundle. Roast 20-22 minutes or until bacon is crisp and beans are lightly roasted.