

Bacon Green Bean Haystacks

As you know, Nana often looks for new ways to prepare produce after each harvest. She likes to call these her "company green beans." You know, the ones that you only make when you know someone is coming for a visit. If you like the way they taste, but you are cooking on limited time, she recommends that you cook the bacon then crumble it on top of the coated green beans. Bake at 350 degrees Fahrenheit until desired tenderness.

Ingredients

- 1 ¼ pounds green beans (whole with ends snapped)
- 12 slices bacon
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 2 tablespoons brown sugar
- ½ teaspoon pepper
- ¼ cup butter, melted
- cooking spray



Instructions

- ❖ Preheat the oven to 400 degrees Fahrenheit.
- ❖ Lay bacon on a cookie sheet lined with foil. Precook the bacon just a bit. Set it aside. (Do not let it get crispy.)
- ❖ Bring a pot of salted water to a boil. Place the green beans in the pot and cook for 2-3 minutes or to desired tenderness. Drain and put the green beans in a bowl of ice water to stop the cooking process.
- ❖ Pat the green beans dry. In a small bowl melt your butter, then add the garlic, salt, brown sugar, and pepper. Pour the butter mixture over the green beans and toss to coat.
- ❖ Wrap 8-10 green beans with each piece of bacon and secure with a toothpick. Place the green bean bundles on a foil-lined baking sheet coated with cooking spray.
- ❖ Bake for 15-20 minutes or until bacon is crispy.