Green Beans with Mushrooms

Nana loves anything green and from the garden. As a result, she cooks delicious vegetables that most of the kids and adults enjoy. It also helps that she lets them eat using a toothpick as a fork. Delicious and fun - What else could you ask for?

Ingredients



Green Beans

2 pounds fresh green beans
2 tablespoons bacon grease
1 can beef broth
1 teaspoon garlic powder
1 teaspoon onion powder
salt and pepper to taste

Mushrooms

1 pound fresh mushrooms
6 tablespoons butter
salt and pepper to taste
½ cup toasted almonds (optional)

Instructions

Green Beans

- Snap ends of green beans. Rinse.
- Melt bacon grease in large skillet.
- Add beef broth into skillet.
- Add beans garlic powder, onion powder, salt, and pepper.
- On medium high burner, boil until liquid is reduced and beans are tender. (*If liquid boils off, add a little water.*)
- Put beans into a greased casserole dish.

Mushrooms

- Sauté mushrooms in butter.
- Season with salt and pepper while cooking.
- When done, add mushrooms and butter to top of green beans.
- If you want, top with toasted almonds.

Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8