

Green Bean Bacon Bundles

INGREDIENTS:

- 1 lb. fresh green beans
- 10-12 slices of bacon
- 2 T butter
- 1 T brown sugar
- 2 cloves of garlic, minced
- ¼ t salt
- ¼ t pepper

PROCESS:

- Preheat oven to 400 degrees F. Spray 9 x 13 baking dish with non-stick spray.
- Wash and thoroughly dry green beans.
- Bundle together about 5-8 green beans.
- Using a slice of bacon, wrap it around the center of the beans to hold it together.
- Lay the bundle bacon seam side down in the baking dish to hold it together. Repeat with remaining beans.
- In a small saucepan melt butter, add brown sugar, and garlic. Whisk together.
- Brush butter mixture over the bundles. Season with salt and pepper.
- Cover with foil, bake for 35 minutes.
- Remove foil bake 10-15 minutes or until bundles are crispy.

ENJOY!