

RECIPE #12

GREEN BEANS

Take two slices of bacon and cut into pieces.
Put in saucepan over low heat and cook until it is just beginning to brown (this is called sautéing).
Add one can of green beans (whole, kitchen sliced or french cut) with 1/2 of it's liquid.
Stir together.
Increase heat to medium and cook 8-10 minutes.
Salt and pepper lightly.

Following recipes can be used for a variety.

GREEN BEAN CASSEROLE

In baking dish: 2 cans green beans, drained
1 can cream of mushroom soup
1/2 cup slivered almonds

Bake 20 minutes at 350 degrees.

Top with french fried onion, and bake 10 minutes more.

BAKED GREEN BEANS

1 can green beans
1 can mushroom soup
1 can mushroom stems and pieces
1 5-ounce jar bacon/cheese spread

Mix all ingredients together.
Put in baking dish (butter dish first for each clean-up).
Top with 1 can french-fried onion.
Bake 30 minutes at 350 degrees.