



Southern Green Beans with New Potatoes and Bacon

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

4-5 slices hickory smoked bacon
1 teaspoon butter
2 cloves garlic, minced
2 shallots, chopped
1 pound new potatoes, boiled until tender
1 family size frozen French cut green beans, defrosted and drained
Sea salt and ground black pepper to taste
1 teaspoon dried parsley
1 teaspoon dried rosemary

Directions

1. Wash hands with soap and water.
2. Scrub potatoes, garlic and shallots with a clean vegetable brush under running water.
3. Fill a large cooking pot with water, at least 2 inches above the potatoes, and drop in the potatoes. Add 1 tablespoon of salt and allow the potatoes to boil on high heat. Boil until the potatoes are tender, about 25 minutes. Using a colander, drain the potatoes, and rinse with cold water. Set aside.
4. Slice bacon into bite size pieces. Heat the skillet. When hot, add sliced bacon. Wash the cutting board with hot, soapy water. Wash hands with soap and water.
5. Cook bacon until crispy. Place the cooked bacon on a paper towel to drain. Remove the skillet from the heat and spoon out half of the leftover bacon grease. Allow the grease to cool and discard.
6. Turn down the heat to medium-low. Add 1 teaspoon of butter to the skillet. When the butter is melted, add minced garlic and chopped shallots. Sauté for 20-30 seconds.
7. Add tender new potatoes, and turn a few times so the skin of the potatoes is coated with the oil.
8. Gently stir the green beans together with the potatoes in the skillet. Season with sea salt and ground black pepper, dried parsley and rosemary. Crumble the cooked bacon on top of the mixture. Continue heating and stir occasionally until the internal temperature reaches 165 °F on food thermometer and the dish is steaming. Serve immediately.

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