

Green Beans with Onions and Bacon

Chef Jenn Magrey

Ledyard Farmers Market

Serve 4-6 people

1 pound of fresh green beans - Italian Green Beans or Wax Beans – **LoPresti Farms**

4 slices of bacon – medium diced- **Broad Brook Farm**

1 cup Onion – medium diced- **Smith Acres**

1 tablespoon honey

1 tablespoon apple cider vinegar

Salt and pepper to taste

Heat a large sauté Pan over medium heat. Add the bacon and onion and cook until golden and almost brown.

Meanwhile, trim the beans and cut into bite sized pieces.

Place a pot of salted water large enough to hold the beans onto the stove and bring to a boil. Add the beans and boil until just bite tender. About 3-4 minutes.

Remove from boiling water and add right to the sauté pan with the onions and bacon. Add the Honey and Vinegar.

Sauté and cook until the beans are tender and coated with the bacon and onions well.

Allow the onions to become really brown and almost charred. Extra flavor!

Taste for salt and pepper before serving.

Enjoy!