

## **Italian Green Beans with New Potatoes**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 1 hour

Serves: 6

**CChints:** Try to buy frozen Italian Green Beans in 2 pound bags. Italian Green Beans are flat green beans cut into 1 inch lengths. If you cannot find Italian Green Beans, use fresh green beans and trim the ends. Bacon grease can be obtained by cooking one pound of bacon and draining off the bacon grease into a glass jar. Store in a sealed glass jar in your refrigerator for months and use to cook breakfast or season greens or green beans.



2 pound bag frozen Italian Green Beans, thawed

4 slices bacon

1/4 cup bacon grease

14 ounce can low sodium chicken broth

2 gloves of minced garlic

1/2 teaspoon salt and a dash of pepper

1 red potato per person sliced into 1 inch slices or several small red potatoes, cut in half

1 cup sliced yellow onion, cut into 1 inch pieces

Locate a 3 quart or larger dutch oven with a cover. Remove the beans from the freezer and allow to defrost.

Add the 4 slices of bacon to the pan over medium high heat. Allow the bacon to cook for about 5 minutes and add the extra bacon grease and allow it to melt. Add the green beans to the pan and toss them in the bacon grease to coat. Pour in the chicken broth and add the garlic, salt and pepper. Bring to a boil. When it comes to a boil, cover and reduce the heat to allow the beans to simmer for 30 minutes.

While the beans are cooking your can slice the potatoes and onions. At the end of the 30 minutes add the potatoes and onions and stir well. Try to sink the potatoes to the bottom so they can boil in the broth. Cover and simmer for another 30 minutes. Check and stir about half way through the cooking time.

When the potatoes are done, you are ready to. Enjoy!