

Green Bean Bundles

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Servings: 8

*1 pound fresh green beans,
trimmed*

*8 strips bacon, partially
cooked*

*1 tablespoon onion, finely
chopped*

3 tablespoons butter

*1 tablespoon white wine
vinegar*

1 tablespoon sugar

1/4 teaspoon salt

Preheat the oven to 400 degrees.

Boil the beans until crisp-tender. Drain.

Wrap about ten beans in each bacon strip.
Secure with a toothpick. Place on a foil-lined
baking sheet.

Bake until the bacon is done, 10 to 15 minutes.

In a skillet, saute' the onion in butter until tender.
Add the vinegar, sugar and salt. Heat through.

Remove the bundles to a serving bowl or platter.
Pour the sauce over the bundles. Serve
immediately.

Per Serving (excluding unknown items): 81 Calories; 7g Fat (81.5% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 17mg Cholesterol; 212mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.