
Green Beans Horseradish

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 8

2 cans (15-1/2 ounce ea) whole green beans
1 large onion, sliced
several bits ham or bacon
1 cup mayonnaise
2 hard-cooked eggs, chopped, reserve several slices for garnish
1 heaping tablespoon horseradish
1 tablespoon Worcestershire sauce
juice of one lemon
1 1/2 teaspoons parsley flakes
celery salt
garlic salt
salt
pepper

In a saucepan, cook the beans with meat and sliced onion for about one hour. Drain.

In a bowl, blend the mayonnaise with the seasonings and toss with the beans.

Refrigerate.

Serve cold. Just before serving toss in the eggs and garnish with several slices.

(Especially good with turkey and ham.)

Side Dishes

Per Serving (excluding unknown items): 224 Calories; 25g Fat (93.3% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 63mg Cholesterol; 193mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.