

Grilled Green Beans

Mrs Charles F hartman

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 can (16 ounces) green
beans
2 tomatoes, sliced
3 teaspoons prepared
mustard
1 teaspoon salt
dash pepper
1 small onion, chopped
1/4 cup margarine
1 teaspoon horseradish
1 tablespoon brown sugar*

Drain and rinse the beans. Place the beans on a large square of aluminum foil.

Place the onions and tomatoes over the beans.

In a bowl, mix the margarine, mustard, horseradish, salt, sugar and pepper until smooth.

Spoon the sauce over the vegetables. Seal the foil tightly.

Grill over charcoal for 30 to 35 minutes.

Per Serving (excluding unknown items): 549 Calories; 47g Fat (74.2% calories from fat); 5g Protein; 32g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 2888mg Sodium. Exchanges: 0 Lean Meat; 4 Vegetable; 9 Fat; 1/2 Other Carbohydrates.