



## GREEN BEANS with BACON



3 T. butter

8 slices of Bacon

2 pounds fresh green beans,  
trimmed and cut in 1-inch pieces

Fresh ground pepper to taste

In a large skillet over medium heat, melt butter; add bacon. Fry bacon until crispy; set aside. Bring a pot of water to a boil; add beans. Boil for about 10 minutes, or until desired doneness is reached. Drain beans; add them to skillet with bacon and butter. Toss well and heat until well coated. Add pepper; serve. Serves 8

Source: [southernfood.about.com](http://southernfood.about.com)



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