



Sweet and Sour Green Beans

A different and interesting way to serve green beans when they are in season and so good. Enjoy!!!

Ingredients

- 4-6 slices of bacon
- 1/2 c chopped onion
- 1 tbspc. all purpose flour
- 1/2 c bean juice
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 2 tbspc. white vinegar
- 1 tbspc. granulated sugar
- 4 c green beans

Preparation

Boil green beans until tender crisp, drain and reserve 1/2 cup of the bean water.

Meanwhile - fry bacon until crisp. Remove from pan. Cool and crumble. Set aside. Add onion to bacon fat. Saute until soft and clear. Mix in flour. Stir in bean juice, salt, pepper, vinegar and sugar. Bring to a boil to thicken. Add beans and bacon and heat through. Serves 3 to 4.