

Bacon Braised Green Beans

Adapted from Emeril Lagasse and Food Network

Ingredients

- 1 tbsp. cooking oil
- 3 slices bacon, optionally diced before cooking if you prefer.
- 1 small-to-medium red or yellow onion, thinly sliced
- A couple pinches of sugar
- 1 tbsp. thinly sliced garlic
- 1 pound green beans, trimmed
- 1/2 cup water
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper

Directions

- Set a pot over medium heat and add the oil. Once the oil is hot add the bacon and cook, turning/stirring until browned. Remove the bacon and dice it if necessary. Drain off most of the fat, but save some to cook and flavor the remaining ingredients.
- Add the onion and sugar and cook, stirring occasionally, until translucent. Add the bacon, garlic, and green beans and toss to combine with the onions.
- Increase the heat to medium high and add the water. As soon as the water boils, place the lid on the pot and cook for about 6 minutes, lowering the heat if needed.
- Remove the lid and add the salt. Continue to cook, uncovered, stirring occasionally, until the liquid is evaporated and the beans are nicely glazed. Season with the pepper.