

Green Beans with Shallots/Garlic and Bacon

Serves about 4

- 1 lb. green beans, trimmed
- 2-3 slices bacon, chopped
- 1 Tbsp. butter
- 1 shallot, sliced or 2 cloves garlic, minced

Bring a large pot of salted water to a boil. Add the green beans and boil for about 3 minutes after the water has come to a new boil. Place the green beans into a bowl of cold ice water to shock them, or run them under very cold water.

Meanwhile, heat a pot or large sauté pan over medium heat and add the bacon. Cook until it's as crispy as you like and then remove with a slotted spoon. If there is more than 1 Tbsp. of bacon fat in the pan, pour it off until 1 Tbsp. remains. Add the butter to the pan.

Cook the shallots or garlic until tender, and then toss in the green beans. Stir just until heated through, and add the bacon back in. Season to taste with salt and pepper.