



Fresh Green Beans, One Way

1 lb green beans
1 cup chopped onion
2 cloves garlic
1/2 cup chopped red bell pepper
2 tablespoons bacon grease (can substitute 1
T butter and 1 T olive oil)
1 cup chicken broth
1/2 to 1 teaspoon kosher salt (can substi-
tute regular table salt; use 1/4 to 1/2 tea-
spoon)
Ground black pepper

Snap the stem ends of green beans, or cut them off in a big bunch with a knife if you'd like. Just don't tell Granny.

Melt bacon grease in a skillet over medium low heat. Add garlic and onions and cook for a minute. Then add green beans and cook for a minute until beans turn bright green.

Add the chicken broth, chopped red pepper, salt, and black pepper. Turn heat to low and cover with a lid, leaving lid cracked to allow steam to escape. Cook for 20 to 30 minutes or until liquid evaporates and beans are fairly soft, yet still a bit crisp.

You can add more chicken broth during the cooking process, but don't be afraid to let it all cook away so the onions and peppers can caramelize.

Have a wooden spoon handy to protect your fair share.

Love,

Pioneer Woman

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