**Green Beans with Warm Bacon Dressing**

1 pound green beans, trimmed, cut into 2-inch lengths

4 bacon slices

2 tablespoon chopped shallot

4 teaspoons white wine vinegar

Cook green beans in large pot of boiling salted water until tender, about 8 minutes. Drain. Transfer to shallow bowl.

Meanwhile, cook bacon in medium skillet over medium heat until crisp, about 8 minutes. Drain bacon on paper towel. Add shallot to skillet and sauté 30 seconds. Remove from heat and cool slightly. Stir vinegar into shallot mixture in skillet. Season warm dressing to taste with salt and pepper.

Pour dressing over green beans and toss to coat. Crumble bacon over.