

## *Green Bean Bundles*

*Patricia Cooper*

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|-------------------------------|---------------------------|
| 1 ½ lbs. green beans, trimmed | 1 tsp. packed brown sugar |
| ½ cup butter                  | 1 clove garlic, minced    |
| ½ tsp. dry mustard            | ¼ tsp. salt               |
|                               | 8 oz. bacon               |

Fill large pan with water and bring to boil over high heat. Wash and trim beans and add to the boiling water. Blanch for 3 to 4 minutes, until beans are pliable but still crunchy. Drain beans and run under cold water. Pat dry with paper towel and place in shallow ovenproof casserole dish. In medium saucepan, melt butter. Stir in dry mustard, brown sugar, garlic, and salt. Pour butter mixture over green beans; cover with plastic wrap and refrigerate for at least 4 hours or overnight.

Preheat oven to 375°. Make a bundle of 8 to 9 beans. Wrap ½ bacon slice around the bundle and secure with a toothpick. Arrange in the same casserole dish and bake, uncovered, for 45 minutes. Bacon should be cooked, and beans will look wrinkled.

## *Lemony Green Beans*

*Stacy Lundy*

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| 3-9 oz. frozen green beans               | ½ tsp. salt                |
| 3 Tbsp. olive oil                        | ½ tsp. pepper              |
| 3 large shallots, leeks, or green onions | Garlic salt                |
| 6 cloves garlic, minced                  | Lemon pepper               |
| 1 Tbsp. lemon peel                       | Toasted almonds (optional) |
|  | Feta cheese (optional)     |

In 12-inch skillet, cook beans in lightly salted boiling water for 2 to 5 minutes. Drain and rinse in cold water. Set aside. In same skillet, heat oil over medium-high heat. Add shallots and garlic. Cook, stirring occasionally, until softened and brown. Add green beans. Toss for 1 to 2 minutes or until heated. Remove and stir in lemon peel, salt and pepper. Season with lemon juice, garlic salt, and lemon pepper. You can add toasted almonds and feta to beans, if desired.