



*Mark and Connie at Traci's wedding in Cabo*

## *Green Bean Salad with Bacon*

*Traci Horany*

- |   |                                       |
|---|---------------------------------------|
| 2 lbs. fresh green beans,<br>trimmed          | 1 Tbsp. honey                         |
| 3 bacon slices                                | 1 Tbsp. Dijon mustard                 |
| 2 Tbsp. finely chopped shallots<br>(or onion) | ¼ tsp. freshly ground black<br>pepper |
| ¼ cup red wine vinegar                        | ¼ tsp. salt                           |

Cook beans in boiling water 5 minutes. Drain and plunge into ice water; drain. Place beans in large bowl. Cook bacon in large nonstick skillet over medium heat until crisp. Remove bacon, reserving 1 teaspoon drippings in pan. Crumble bacon and set aside.

Add shallots to drippings in pan and cook 1 ½ minutes, stirring frequently. Add vinegar; cook 30 seconds, scraping pan to loosen browned bits. Drizzle mixture over beans.

Combine honey, mustard, pepper, and salt, stirring with a whisk. Pour over bean mixture; toss to coat. Sprinkle with crumbled bacon.