



From the Culinary Company Kitchen

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Green Beans with Bacon and Shallots

Yield: 6 portions

INGREDIENTS	AMOUNTS
Green Beans	2 lb
Bacon, julienne	4 oz
Shallots, minced	2 oz
Garlic, sliced	2 oz
Salt	1 Tsp
Black Pepper, Ground	As needed

Process

1. Cook the beans in salted water, shock and reserve
2. Sauté the bacon until crisp. Remove the bacon and drain on paper towels
3. Sauté the shallots in the bacon fat until tender
4. Add the garlic and sauté
5. Add the green beans back to the pan and sauté with the shallots and garlic
6. Season the beans with salt and pepper, and sprinkle the reserved bacon on top