

## Dayle's Smothered Green Beans

### **Ingredients:**

1 lb thick sliced bacon, cut into 1 inch strips  
4 cups fresh green beans, trimmed and snapped  
2 large onions, chopped  
2 tablespoons minced garlic  
1 3/4 cups water  
1/3 cup brown sugar  
1/2 cup Worcestershire sauce  
Salt and pepper to taste

### **Preparation & Cooking:**

1. Heat a large skillet over medium heat. Add bacon and cook until browned. Remove bacon from skillet and set aside.
2. Add onions and garlic to the bacon grease. Cook and stir until onions are barely translucent.
3. Stir in the green beans and cook for 15 minutes, stirring occasionally.
4. Stir in mixture of water, brown sugar and Worcestershire sauce. Salt and pepper to taste. Cook uncovered for 40 minutes until water has evaporated.
5. Add bacon pieces and heat thoroughly.
6. Remove from heat and serve over bed of Jasmine rice.

Prep time: 20 minutes

Cook time: 2 hours

Servings: 8