

## Green Beans with Caramelized Sweet Onions and Bacon

Serves 14

### Ingredients

- 2 1/2 lb. French green beans, ends snipped
- 4 large sweet onions, sliced
- 1 1/2 lb. Applewood smoked bacon, cooked and crumbled
- 1/2 cup Butter
- Salt and pepper, to taste

### Preparation

1. Blanch green beans in a pot of salted, boiling water. Transfer beans to an ice bath and set aside.
2. In a medium saucepan over medium heat, melt the butter and add in the onions. Cover and sweat the onions for 20-25 minutes, until they are mostly dry.
3. Remove cover and season with salt. Continue to stir and cook until liquid is mostly gone and onions start to caramelize. Add green beans and bacon. Sauté for 3 minutes and serve immediately.

