



Dutch Beans

Ingredients:

4 cups green beans

- 1/2 cup water
- 4 tablespoons onion
- 2 tablespoons butter
- 2 slices bacon
- 2 tablespoons flour
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup water
- 1 tablespoon cider vinegar

Directions:

- 1. Wash hands with soap and water.
- 2. Stem green beans and rinse under cool running water. Cut beans into bite size pieces. In a medium saucepan, add beans and 1/2 cup water. Cover saucepan and steam beans until tender. Drain and set aside.
- 3. Peel onion and rinse under cool running water. Dice onion and set aside.
- 4. In a large skillet, add butter, brown and crumble the bacon; and cook onion until tender.
- 5. Add flour and seasoning to skillet. Stir and cook for 1 minute. Stir in remaining water and cook until thick and smooth.
- 6. Add cooked beans and vinegar to the sauce, heat through. Serve. **Yield:** 6-8 servings.



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