



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.