



Food H & P:

3 cans of cut green beans in 14.5 ounce cans

6 slices of bacon

$\frac{1}{4}$ cup of white distilled vinegar

$\frac{1}{4}$ cup of sugar

Food Rx:

Cook bacon and save the grease. Drain the green beans and rinse with cool water. Mix equal parts bacon grease, vinegar, and sugar. I have found that usually 6 pieces of bacon produces about $\frac{1}{4}$ cup of grease. I usually measure grease first then mix together with equal parts of the vinegar and sugar. Pour mixture over the beans and refrigerate until ready to bake. The longer they marinate the more flavor they have. Before baking top with the crumbled cooked bacon. Bake at 350 degrees 15-20 mins or until heated through.