



Maple-Glazed Green Beans Recipe

★★★★★

After I picked my first green beans one year, I desired a savory dish that was unique, quick, and packed with flavor. I had all the ingredients in my pantry and began to experiment. The results were outrageously YUMMY! I couldn't stop eating my creation, so the next day I picked more beans and made this delicious side dish again. It's a keeper.—Merry Graham, Newhall, California

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 4 servings

Ingredients

- 3 cups cut fresh green beans
- 1 large onion, chopped
- 4 **Jones Dairy Farm Dry-Aged Bacon strips**, cut into 1-inch pieces
- 1/2 cup dried cranberries
- 1/4 cup maple syrup
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon bourbon, optional

Directions

1. In a large saucepan, place steamer basket over 1 in. of water. Place beans in basket. Bring water to a boil. Reduce heat to maintain a low boil; steam, covered, 4-5 minutes or until crisp-tender.
2. Meanwhile, in a large skillet, cook onion and bacon over medium heat until bacon is crisp; drain. Stir cranberries, syrup, salt, pepper and, if desired, bourbon into onion mixture. Add beans; heat through, tossing to combine. **Yield:** 4 servings.

Nutritional Facts

3/4 cup (calculated without bourbon): 173 calories, 3g fat (1g saturated fat), 7mg cholesterol, 302mg sodium, 35g carbohydrate (24g sugars, 4g fiber), 4g protein.

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