

Danny Roy's Famous Green Beans

If you come have supper with us, it's a pretty good chance you'll have green beans as a side. But not just any ol green beans, these are Danny Roy's Famous Green Beans! I like to think I got my love for cooking in my later years from my dad, you guessed it, Danny Roy. ☺ He is always in the kitchen trying something new and I am sure thankful he dreamed up these green beans all those years ago!

During harvest I am pretty lucky to even get a thank you while delivering harvest meals since the crew is running hard and fast to get the crop out of the field, but when I bring these green beans everyone wants to know what makes them so tasty! Well here it is folks – make them today!

Cook Time: 20 – 45 min

Ingredients:

- 2 cans of cut green beans
- Salt and Pepper
- Drizzle of Extra Virgin Olive Oil (EVOO)
- 1 tsp brown sugar
- Heavy Splash of Red Wine Vinegar (I count to 3 Mississippi)
- Bill's Season All (Any Season All will do, but Bill's is our favorite)
- Packaged Bacon Bits or Chopped Real Bacon if you have it

Directions:

1. Drain and rinse green beans
2. Add green beans to a medium sauce pan
3. Add all other ingredients
4. Stir to evenly coat
5. Simmer until almost a soft boil, then immediately turn down to low
6. They get better the longer they sit, stir occasionally to avoid burning

Notes:

- Great side for any harvest meal to make sure there is a veggie on the plate
- I like to start the green beans before making the main dish, that way they can sit on low for up to 45 min.
- They get better the longer you leave them on low ☺

