

FRESH GREEN BEANS, ONE WAY

From ThePioneerWoman.com

(6 servings)

Ingredients

- 1 lb green beans
- 1 cup chopped onion
- 2 cloves garlic
- ½ cup chopped red bell pepper
- 2 Tbsp bacon grease
(or substitute 1 Tbsp butter and 1 Tbsp olive oil)
- 1 cup chicken broth
- ½-1 tsp kosher salt
(or substitute regular table salt; use ¼-½ tsp)

Preparation

1. Snap the stem ends of green beans, or cut them off in a big bunch with a knife if you'd like. Just don't tell Granny.
2. Melt bacon grease in a skillet over medium low heat. Add garlic and onions and cook for a minute. Then add green beans and cook for a minute until beans turn bright green. Add the chicken broth, chopped red pepper, salt, and black pepper.
3. Turn heat to low and cover with a lid, leaving lid cracked to allow steam to escape. Cook for 20 to 30 minutes or until liquid evaporates and beans are fairly soft, yet still a bit crisp. You can add more chicken broth during the cooking process, but don't be afraid to let it all cook away so the onions and peppers can caramelize.