

Susie's Green Beans and Bacon

1 lb. bacon
2 large onions
2 large cloves garlic, minced
1/4 lb butter
1 quart chicken, beef or pork stock
1-1/2 lbs. red potatoes
3 lbs. fresh green beans
Black pepper

To be truly authentic, cut slab bacon into ¼ inch cubes. We use thick cut bacon strips, cut in small pieces.

Cut the onions into small chunks.

Brown the bacon, retaining the drippin's.

Add in the onion and garlic. Sauté' until the onions are clear.

Clean the potatoes and cut into bite sized chunks (we usually leave the skin on.)

Clean the green beans, de-stem and cut into 1-inch pieces.

In a large stock pot, place the browned bacon and drippin's, sautéed onions and garlic.

Add stock, beans, butter and potatoes.

Bring to a boil, then reduce to simmer until the potatoes are fork tender (not quite done, but a fork pierces them easily).

It's OK if the beans aren't covered by the stock, they will cook down.

Simmer until beans are tender. Add pepper to taste.

Variations:

Add 1 TBLS Liquid Smoke, for a smoky taste

Add Worcestershire Sauce for a salty, slightly spicy taste

Serve in a large soup bowl.

Makes 10 to 12 servings (but only two or three if you have teenage boys)

Contributed by: Susie Devries

This is a Depression-era recipe that's been updated a bit. Nearly a full meal in itself, this is a stick-to-your-ribs vegetables-in-a-broth, kind of dish. Credit must be given to Carol, Susie's mom. We use a 10-quart heavy aluminum stock pot for this, so we can do it in one pot. If you don't have one, a skillet (for the bacon) and a large stock pot will do.