

### **Bacony String Beans**

1/2 pound fresh green string beans

3 cloves garlic

3 lean slices bacon, diced

1/4 cup chopped onion

1 tbs. olive oil

salt and freshly ground black pepper

In a medium skillet, cook the bacon pieces until crisp. Drain the bacon on paper towels.

Cut the beans into thirds and steam to cook. Cook until they just turn soft.

In a nonstick skillet, heat the olive oil. Add the onions and garlic and sauté until limp. Add the bacon, beans, salt and pepper. Toss to coat evenly and sauté until warmed through.