

## Bacon Wrapped Green Beans

- ~ 1 lb. fresh green beans
- ~ 10-12 slices of thick-cut bacon
- ~ 2 Tbsp. butter
- ~ 1 Tbsp. brown sugar
- ~ 2 cloves garlic, minced
- ~ 1/4 tsp. salt
- ~ 1/4 tsp. pepper

1. Preheat oven to 400° F. Spray a 9 x 13 baking dish with non-stick spray.
2. Wash and thoroughly dry green beans, then season with salt and pepper. Bundle together about 5-8 green beans. Bundle together as many as you'd like! Using a slice of bacon, wrap it around the center of the beans to hold it together. Lay the bundle bacon seam side down in the baking dish to hold it together. Repeat with remaining beans.
3. Heat a small saucepan over low heat. Add butter, brown sugar and garlic and whisk until melted and combined. Using a brush, brush the mixture over the top of each green bean bundle. Cover the bundles with foil and bake for 35 minutes. Remove foil and bake for 10-15 minutes more, just until bacon gets crispy.

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