

Name

GREEN BEANS WITH NEW POTATOES

Category

SIDE DISH

Type

Keyword

GREEN BEANS

Primary Ingredient

BEANS, POTATOES

From

Paula Deen

Amount	Ingredients
3 lbs	fresh green beans
1/4 lb	salt pork, sliced
1/4 cup	bacon grease
3 cups	chicken broth (more if needed)
2 tsp	house seasoning (see below)
12	small red potatoes
1 lg	yellow onion, cut into slivers
1/2 stick	butter, sliced
	ground black pepper
	HOUSE SEASONING
1 cup	salt
1/4 cup	black pepper
1/4 cup	garlic powder
	mix ingredients in airtight container and store for up to six months

Preparation Instructions

- Remove the ends from the beans, snap in half, wash & drain.
- In large dutch oven, lightly brown salt pork in bacon grease.
- Brown for about 10 minutes, turning often.
- Add green beans to pot, stir with wooden spoon to coat well.
- Add broth and house seasoning.
- Cook covered on med low heat for 30" or til beans are half done.
- Wash potatoes and cut in half.
- At end of 30", add potatoes & onion to pot.
- Add 1/4 cup more broth if needed.
- Cover and cook for 25-30" until potatoes are tender.
- Be sure small amount of liquid remains at all times.
- When potatoes are tender, tilt lid slightly.
- Add butter and pepper.
- Continue to cook until green beans are wilted slightly (approx 15").

Notes: This is the VERY BEST SIDE DISH I have ever eaten. It is by far my very favorite.