

Honey Ginger Green Beans & Bacon



3 cups fresh green beans
4 strips turkey bacon
¼ cup honey
1 tablespoon fresh ginger, finely grated

Toss the green beans into a large saucepan of boiling salted water and cook to preferred tenderness, from 5 to 8 minutes. Drain the beans.

While beans are cooking, fry the bacon in a skillet until crisp. Crumble into pieces.

Mix cooked beans, bacon crumbles, honey and ginger together.

It's ready to eat—YUM!

Recipe submitted by
Gayla Boyles



Honey Ginger Green Beans & Bacon



3 cups fresh green beans
4 strips turkey bacon
¼ cup honey
1 tablespoon fresh ginger, finely grated

Toss the green beans into a large saucepan of boiling salted water and cook to preferred tenderness, from 5 to 8 minutes. Drain the beans.

While beans are cooking, fry the bacon in a skillet until crisp. Crumble into pieces.

Mix cooked beans, bacon crumbles, honey and ginger together.

It's ready to eat—YUM!

Recipe submitted by
Gayla Boyles



Honey Ginger Green Beans & Bacon



3 cups fresh green beans
4 strips turkey bacon
¼ cup honey
1 tablespoon fresh ginger, finely grated

Toss the green beans into a large saucepan of boiling salted water and cook to preferred tenderness, from 5 to 8 minutes. Drain the beans.

While beans are cooking, fry the bacon in a skillet until crisp. Crumble into pieces.

Mix cooked beans, bacon crumbles, honey and ginger together.

It's ready to eat—YUM!

Recipe submitted by
Gayla Boyles



Honey Ginger Green Beans & Bacon



3 cups fresh green beans
4 strips turkey bacon
¼ cup honey
1 tablespoon fresh ginger, finely grated

Toss the green beans into a large saucepan of boiling salted water and cook to preferred tenderness, from 5 to 8 minutes. Drain the beans.

While beans are cooking, fry the bacon in a skillet until crisp. Crumble into pieces.

Mix cooked beans, bacon crumbles, honey and ginger together.

It's ready to eat—YUM!

Recipe submitted by
Gayla Boyles

