



Bourbon Green Bean Bundles

SERVES 8

Ingredients

1-11/2 lbs of green beans

4 slices of thick cut bacon

1/2 cup brown sugar

1/2 stick of butter

1 teaspoon of dijon mustard

1 Tablespoon of bourbon

1/4 teaspoon garlic powder

salt and pepper

Instructions

Wash the green beans and gently pat them dry. Divide into 8 small bundles

Cut the bacon slices in half. Roll one half of each slice around the bundles of green beans and place them seam side down on a baking sheet lined with either foil or parchment paper.

Heat a small saucepan to medium heat. Add in the butter, sugar, bourbon, garlic powder, and a pinch of salt and pepper. Stir the mixture together and cook for about 5-7 minutes until it's hot and bubbly.

Spoon some of the glaze over the green bean bundles and bake at 400 for about 15-20 minutes until the green beans are crisp tender and the bacon is crispy.

If you have any glaze left over, you can spoon a little extra over the bundles before serving.