



Green Beans & Sausage

Great one pot meal that gets better each time it is reheated.

This is a dish that my mother made and I believe her mother made as well. It was often taken to pot luck meals and always made as soon as the first mess of new green beans were picked. Frequently I add new red potatoes (unpeeled) and a bit of garlic.

Quantity	Ingredients	Preparation Notes
1/2 - 1 lb	Bacon - cut into one inch pieces	• Fry bacon to very crisp
1 lg	Onion - diced	• Add onion and brown
1 lb	Smoked Sausage - cut into very thin slices	• Add smoked sausage slices and brown
2	Beef Bouillon cubes	• Remove everything from fat to a paper towel covered plate and set aside
2 - 3 Tbsp	Flour - may need a bit more if making a large pot	• Add bouillon cubes to fat
2 - 3 lbs	Fresh green beans - washed and tipped.- May use canned green beans if preferred - will need 3 of the double size cans.	• Sprinkle in the flour and brown
	Salt and Pepper to taste.	• Once flour is browned, begin adding a bit of water or bean juice if using canned green beans to make a gravy. Stir as it thickens and add more water (juice) until you have a nice thin gravy.
		• Add back in bacon, onion and sausage
		• Then add beans
		• Salt and pepper to taste
		• Cover and allow to cook through - time is not the issue here as the flavors will come together