

Bacon Wrapped Green Beans

½ pound fresh green beans (cleaned)

1 pound bacon, cut in half

4 tablespoons butter, melted

4 tablespoons brown sugar

1 dash Worcestershire sauce

1 teaspoon garlic salt

Preheat oven to 350°. Grease 9 x 13 baking dish. Wrap about 7 beans with bacon, place in dish. Repeat using all beans and bacon. Combine butter, brown sugar, and Worcestershire sauce. Pour over bundles, sprinkle with garlic salt. Cover with foil and bake for 45 minutes or until green beans are tender.

Brenden Youngblood

Panola County

Intermediate - Fruit and Vegetable