

# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
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*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**

### **Great Grilled Green Beans**

1 lb. fresh green beans  
2 cloves garlic  
Olive oil  
Salt & pepper to taste  
Sliced or slivered almonds (opt.)

Remove ends from green beans and if using almonds, mix them with the beans now. Cut a large sheet of tin foil and pile in beans (& almonds). Drizzle a small amount of water over the beans so the outer layer looks rained on. (A sink sprayer, lightly squeezed, works nicely.) Chop the garlic finely and sprinkle over the beans. Drizzle the olive oil over the beans. Salt & pepper to taste. Fold the tin foil to the middle of the bean pile. Put the ends together and roll until tight. Take each end, crunch the foil together and roll tightly so that no moisture escapes. Place the bundle of beans over hot coals, and allow about 15 min to cook. Move the bundle around the grill as needed so it gets medium heat rather than red coals. When the beans are done, place in serving dish, and voila: Great grilled green beans!