

The Growing Scene, Inc

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

GRANDMA'S RECIPE BOOK

PENNSYLVANIA DUTCH STYLE GREEN BEANS

Ingredients:

3 strips bacon
1 small onion, sliced
2 tsp. cornstarch
1/4 tsp. salt
1/4 tsp. dry mustard
2 cups fresh cut green beans, cooked (or 1 16 oz. can)
2 Tbsp. brown sugar
1 Tbsp. vinegar
1 hard boiled egg, sliced

Fry bacon in skillet until crisp. Remove bacon and crumble. Drain off all but 1-tablespoon drippings. Add onion and brown slightly. Stir in cornstarch, salt and dry mustard. Drain beans, reserving 1/2-cup liquid. Stir reserved liquid into skillet. Cook, stirring until mixture boils. Blend in brown sugar and vinegar. Add green beans and heat thoroughly. Turn into serving dish and garnish with egg and crumbled bacon. Makes about 4 servings

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