



August 7th Chef Demo by Chef Hendricks

Green Beans with Sautéed Onions, Bacon and Basil

Ingredients:

2 lbs green beans *Sun Dog Farmers*

½ lb Bacon Ends *Pine Street Market*

3 garlic cloves *Burge Organic*

1 sweet onion

1 heirloom tomato medium size *Burge Organic*

Garnish with torn basil leaves *Burge Organic*

Drizzle with Balsamic reduction

Slice bacon into lardoons (matchsticks) and cook till just shy of crisp in a large pan. Add chopped onion and chopped garlic, sauté till onions soften about 2 mins. Add washed and trimmed beans, sauté 4-5 mins till beans are to desired firmness. Add chopped tomato.

Salt and pepper to taste. Garnish with torn basil leaves and balsamic reduction.

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