Grandma’s Bacon Wrapped Green Beans

Ingredients

1 pound fresh green beans
8 strips thick-cut bacon, partially cooked
1 tablespoon shallot, finely chopped
3 tablespoons butter
1 tablespoon white wine vinegar
1 tablespoon sugar
Salt and pepper, to taste

Directions

1. Preheat oven to 400°F.
2. Blanch green beans in water until tender yet still crisp. Cool under running water.
3. Wrap about 15 green beans in each strip of bacon and secure with a wooden toothpick.
4. Place bundles on a foil-covered baking sheet. Bake for 10–15 minutes, or until bacon is fully cooked.
5. In a skillet, sauté shallot in butter until tender. Add vinegar, sugar, salt, and pepper; heat through.
6. Transfer bundles to a serving bowl or platter and pour the sauce over them.

