

Betty's Bacon-Wrapped Green Bean Bundles Recipe



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In this video, Betty demonstrates how to make a nice hors d'oeuvre for the holiday season, her Bacon-Wrapped Green Bean Bundles. Serve these warm, using toothpicks. You'll be surprised at how good they taste!

Ingredients:

28 oz. can French-style green beans, drained

1 pound bacon, cut into half-slices. (I used Smithfield brand, but any type of bacon is okay.)

toothpicks

On a cutting board or tray place a small bundle of French-style green beans at the end of a half-slice of bacon. Roll the bacon around the bundle, trying to keep as much of the green beans inside as possible. (If some of the green beans drop out or become exposed, that is okay.) Continue rolling, until the green bean bundle is encased in the half-slice of bacon. Secure with a toothpick. Place on a broiler pan. Continue, until all green beans and bacon have been used. (You can look ahead, to make them come out even.) Bake slowly in a 300 degree oven for 45 to 60 minutes, depending on how crisp you want the bacon. I baked mine for 50 minutes, in order to bake most of the fat out of the bacon. Remove from the oven, pat any extra fat with a paper towel, and place on a serving dish. You can use this as a hors doeuvre (bite-sized appetizer), or have a plateful to go with your meal. Delicious!!!