

Betty's Homestyle Green Beans and New Potatoes Recipe



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In this video, Betty demonstrates how to make Homestyle Green Beans and New Potatoes. These green beans and potatoes are a staple of Southern cooking. This is a lighter version of typical Southern green beans that I think you will enjoy.

Ingredients:

1 pound green beans, washed and broken into pieces about 1-inch long
1 pound small new potatoes (I used Red Pontiac variety.)
2 tablespoons vegetable oil (I used canola oil.)
1 ½ teaspoons salt, divided
water, as needed

Place 1 pound of prepared green beans in a medium-sized pot. Add 2 tablespoons vegetable oil and 1 teaspoon salt. Pour water over the beans, until they are just covered. Bring to a boil over medium-high heat. Reduce heat and simmer for about 2 hours. Place new potatoes in with the (almost) cooked green beans. Add an additional ½ teaspoon salt, and additional water to cover the beans and potatoes. Bring back to a boil over medium-high heat. Reduce heat to low, and cook until potatoes are done. Pour into a serving bowl and serve immediately. If there are leftovers, they may be refrigerated and re-heated the next day. They are actually even better tasting the second time around! Enjoy!!! --Betty ☐