



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Green Beans with New Potatoes

- 1/4 thick sliced bacon
- 2 lbs. fresh green beans
- 1 lb. new potatoes
- 1 medium onion
- 1/2 cup water
- 1 tsp. salt, to taste
- 1/4 tsp. freshly ground black pepper

Wash and cut the green beans. Wash and quarter the potatoes. Dice the onion.

Fry the bacon in a large saucepot, then remove it to drain on a paper towel. Dump the beans, potatoes, onion, water, salt, and pepper into the pot with the bacon grease. Bring to a boil and reduce the heat to a simmer.

Braise covered until the beans and potatoes are tender, about 35 minutes. Add water if necessary to keep from sticking.

Serve with warm cornbread.