



RECIPE:

MAPLE BACON WRAPPED GREEN BEANS



INGREDIENTS

32 fresh green beans,
rinsed
8 pieces thick cut bacon
2 Tbs. NY Maple Syrup
2 Tbs. brown sugar
1 Tbs. melted butter
Salt
Pepper



DIRECTIONS

Preheat oven to 400 degrees. Grease a cookie sheet with cooking spray.

Wash beans, sprinkle lightly with salt and pepper. Grab 4 beans and group them together. Wrap the cluster with a piece of bacon and place them, seam side down, on baking sheet. Repeat with the rest of the beans.

In a small saucepan over medium heat, heat butter, brown sugar and maple syrup until melted. Using a brush, liberally apply the butter mixture over the green bean bundles until coated.

Bake for 40-45 minutes until the edges of the beans and bacon are crispy and brown.

Yields 8 servings.