

Fried Green Beans (With Bacon!)

- 1 pound fresh green beans
- 2-3 tablespoons bacon fat
- 1 cup diced onion
- 2 teaspoons kosher salt -plus- 2-3 tablespoons for the water
- 1 teaspoon fresh ground black pepper



Trim the ends off the beans. Cut into one-inch lengths. (Cut on a diagonal if you want it to look "fancy".)

Bring a couple of quarts of water with a few tablespoons of salt to a boil. (This isn't baking, you don't have to measure it out.) Add the beans and bring it back to a boil.

Boil for 7-10 minutes, test one to see if it's tender. Note that I said "tender", not "mushy enough for baby food". Overcook them at this step and you'll get bacony green paste when you try to fry them. As soon as the beans are tender but still a little firm, drain and rinse them in cold water to stop the cooking process.

Melt the bacon fat over medium heat in a large skillet. It doesn't need to be non-stick, the fat will keep the beans from sticking. Add the diced onion. Sauté the onions until they start to brown, then add the beans, salt and pepper.

Toss a few times to make sure all the beans are coated with fat, and keep stirring over medium heat until the beans are heated through again.