

Maple-Glazed Green Beans – via Taste of Home

3 cups cut fresh green beans

Prep/Total Time: 25min

1 large onion, chopped

Makes 4 servings

4 bacon strips, cut into 1-inch pieces

½ cup dried cranberries

¼ cup Bourbon Barrel Aged maple syrup

¼ teaspoon salt

¼ teaspoon pepper

1 clove minced garlic

Directions

- In a large saucepan, place steamer basket over 1 in. water. Place beans in basket. Bring water to a boil. Reduce heat to maintain a low boil; steam, covered, until crisp-tender, 4-5 minutes.
- Meanwhile, in a large skillet, cook onion, garlic, and bacon over medium heat until bacon is crisp; drain. Stir cranberries, syrup, salt, pepper into onion mixture. Add beans; heat through, tossing to combine.