

Judy's Green Beans with Bacon

This is a summer "must have" for me when I have a good crop of beans.

1 qt. Romano beans (Italian Flat Beans) or any other fresh green beans

1 medium onion, diced

6 slices bacon, cut into 1-inch pieces

1/2 tea. salt

1/4 tea. ground black pepper

2 cups low-sodium vegetable broth*

Wash and cut beans into 1 1/2" pieces. Place beans in 4-quart stockpot.

Dice onion. Sauté onion and bacon over medium heat for about 5 minutes. Add to pot of beans.

Add salt and pepper and vegetable broth. Bring to boil; simmer 45 minutes.

*If broth doesn't reach to top of beans, add a little water until liquid reaches just to top of beans.