

SlowCooked Green Beans

Oscar · 28/09/2024

**Prep Time**

2 hrs 25 mins

Difficult

Medium

Servings

6

Description

Why take something that normally takes 5 minutes to cook and cook it for 2 hours Because it produces one of the most delicious things youll ever taste Theres going to be a lot of juice and thats what you dip your corn bread into

Ingredients

- - 6 slices bacon
- sliced crosswise into 1/2-inch pieces - 1 onion
- sliced lengthwise - 3 cloves garlic
- minced - ¼ cup tomato sauce - 2 pounds fresh green beans
- trimmed - 3 cups chicken broth - salt and ground black pepper to taste - 1 pinch cayenne pepper
- or to taste

Instructions

1. Place saucepan over medium heat; cook and stir bacon in the hot pan until almost crisp
2. about 6 minutes. Add onion; cook until browned bits of food on the bottom of the pan have dissolved in the onion's juices and onion is soft and golden brown
3. about 5 minutes. Stir in garlic and tomato sauce. Cook until garlic has softened
4. about 1 more minute. Place green beans into a skillet and pour in chicken broth. Raise heat to high
5. add salt
6. black pepper
7. and cayenne pepper to beans
8. and bring to a simmer. Beans will begin to soften. Turn heat to medium-low and simmer for 1 1/2 hours. Stir occasionally. Add more broth or water if mixture seems dry. Adjust levels of salt
9. black pepper
10. and cayenne pepper to taste. Cook until beans are soft and tender
11. about 30 more minutes. Transfer beans and some of the pan juices to a deep serving platter. Recipe Tips By cutting the onion in the same direction that the fibers that hold the onion together go
12. the pieces will hold their shape better and won't just disappear. You can use almost any tomato product
13. including chopped fresh tomatoes.