**GREEN BEANS**

**Serves 20**

*Ingredients:*

* 2-2lb. pkgs “Italian Cut” Green Beans
* 2-3 strips of salt pork rendered in the bottom of your dutch oven
* Enough water to cover green beans
* 2-3 tsp salt

*Instructions:*

* Cook green beans over low heat until tender
* This will be 45 minutes to 1 hour over low heat
* Green beans should be tender but not mushy
* Pour into a aluminum disposable pan
* Cover with tin foil and label “Green Beans”
* PLEASE DELIVER HOT BEANS

**Note:**

Italian cut green beans can be found at Walmart. This is a wide, short cut green bean. Regular cut green beans can be substituted, but not French style green beans. Please do not use canned green beans.

Please do not alter this recipe.

**Note**:

***New Location****: Please bring your* ***HOT green beans*** *Sunday morning, November 12th to the loading dock behind the CLC between 8:45am-10:15am. A volunteer will be outside to take your dish from you as you circle around so you will not need to get out of your car.*

**GREEN BEANS**

**Serves 20**

*Ingredients:*

* 2 -2lb. pkgs frozen “Italian Cut” Green Beans
* 2-3 strips of salt pork rendered in the bottom of your dutch oven
* Enough water to cover green beans
* 2-3 tsp salt

*Instructions:*

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