

BOB'S ASPARAGUS & GREEN BEAN BUNDLES

Ingredients

12 Asparagus Spears - trimmed
18 Fresh long (straight) Green Beans with ends trimmed
6 Slices bacon
½ Teaspoon Baking Soda
½ Teaspoon Salt
1 Tablespoon Brown Sugar
Salt, Pepper and Garlic Powder to season

Process

Cook the bacon in a fry pan until partially done but not crispy or brown then place the slices on a plate to drain. Move the bacon pan to cool.

Place the ½ teaspoon baking soda and ½ teaspoon salt in a pot of water and bring to a boil. Boil the asparagus until just almost done, about 4 minutes, then transfer to a bowl of iced water to terminate the cooking. Pat dry then add to the cooled pan of bacon grease. Coat well with bacon grease then transfer to a baking sheet. Boil the green beans until almost done, about 3 minutes, then transfer to a bowl of iced water to terminate cooking. Pat dry and place the green beans in the cooled bacon grease pan. Coat well with bacon grease then transfer to a baking sheet.

Take 2 asparagus spears and three green beans and make them into a bundle, wrapping them with a slice of bacon in the center. Secure with a toothpick and return to the baking sheet. You may use a sheet of parchment paper if you wish, but it is not necessary.

Add the brown sugar to about a tablespoon of water and brush each bundle with the mixture on both sides. Season both sides with salt, pepper and a little bit of garlic powder, and set aside until ready to cook.

Warm the oven to 375° then place the baking sheet with the bundles in the oven and bake until the bacon is crispy about 20 minutes, turning once midway.

Serve immediately while still hot and ready.

Serves 6.