**Southern Style Green Beans**

**Ingredients:**

2 ½# green beans cut in half

8 oz. bacon julienned

½ onion, julienned

3 cloves garlic, minced

½ cup white wine

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Bring a pot of water to a boil. Working in batches, cook the green beans for 2-3 minutes, or until they are about half way cooked.
2. Skim them out and shock in ice water.
3. In another large pot, cook the bacon until crispy.
4. Add the onions and garlic and cook for 3-4 minutes.
5. Add the white wine and cook for 2-3 minutes.
6. Put in the cooked green beans.
7. Season to taste.
8. Spray 2 ½ hotel pans with pan spray.
9. Transfer the green beans to the pans.
10. Wrap and put in the cooler.

**Days 2:**

1. Preheat the oven to 375º
2. Cook for 20-30 minutes, or until the middle is hot.