**Green Beans Almondine**

**Ingredients:**

1 ½# green beans

1 pkg. sliced almonds

6 ounces bacon, chopped

2 Tbsp. butter

½ onion, small dice

1 clove garlic, minced

Salt and pepper to taste

¼ cup white wine (chef will get it)

6 cups water

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Bring 6 cups of water to a boil.
2. Wash and tip the green beans.
3. Once the water is boiling, add the cleaned green beans and cook for 1 minute.
4. Quickly drain the beans and run cold water over them.
5. Spread them out on a sheet pan and put in the cooler for 5-10 minutes.
**Day 3:**
6. In a large sauté pan over medium high heat, melt the butter.
7. Add the chopped bacon and cook until crispy.
8. Turn the heat to medium and add the garlic, onions, and almonds and cook until the almonds begin to develop color; about 3-4 minutes.
9. Call chef over to add the white wine.
10. Add in the green beans. Cover and cook for another minute, or until the beans are cooked through.
11. Enjoy.