

CRACK GREEN BEANS

Ingredients

5 (8-ounce) cans of green beans, drained

12 slices bacon, chopped, cooked to crisp and drained

2/3 cup brown sugar

1/4 cup butter, melted

7 teaspoons soy sauce

1 1/2 teaspoons garlic powder

Directions

Put the drained beans in a 9×13-inch pan. Add the cooked bacon pieces.

Mix the brown sugar, butter, soy sauce, and garlic powder. Pour over the beans and bake 40 minutes at 350°F.

Toss to coat and mix every things, serve.