

Smothered Green Beans

INGREDIENTS :

5 (15-oz) cans green beans, drained

1 lb bacon

2/3 cup brown sugar

1/4 cup butter, melted

1/4 cup low-sodium soy sauce

1-1/2 tsp garlic powder

INSTRUCTIONS :

Preheat oven to 350 degrees.

Pour drained green beans in an ungreased 9×13-inch pan.

In a large skillet, cook bacon until almost done but not too crispy. Remove from skillet, drain on paper towel and chop.

Sprinkle cooked bacon on top of green beans.

Whisk together brown sugar, melted butter, soy sauce and garlic powder. Pour over green beans.

Bake uncovered for 40 minutes.

source : Allrecipes.com