

TWO BEAN SALAD

Makes 4 servings

4 slices bacon

1 1/2 pounds new potatoes, thinly sliced

salt and pepper

6 oz. wax beans, trimmed and halved

6 oz. green beans, trimmed and halved

3 table capers, rinsed and drained

1 teas extra virgin olive oil

2 green onions, thinly sliced

4 teas red wine vinegar

Preheat oven to 450 degrees. Put bacon on rimmed baking sheet (15x10), cook until browned 8 minutes. Drain bacon on paper towels reserving grease in pan. Crumble bacon into bite size pieces. Add potatoes season with pepper, toss to coat with drippings. Cook until potatoes are brown on bottoms, 15 minutes. Remove from oven and flip potatoes.

In a bowl, combine beans, capers and oil, add to potatoes. Cook until potatoes and beans are tender about 15 minutes. Transfer potato bean mixture to a large bowl; toss with bacon, green onions and vinegar.

This recipe provided by Bush-N-Vine Farm.

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"I got mine at the Bush-N-Vine"