



## **Best Green Beans**

4 cans green beans, drained

1 medium onion, sliced very thin 8 slices bacon (chopped into small pieces before frying)

1 cup vinegar

cup sugar

Fry bacon until crisp. Remove to paper-toweled plate. Drain most of the bacon grease, leaving about 1/4 cup. To grease, add sugar + vinegar – heat until sugar dissolves. In crock pot, layer beans and sliced onion. Pour vinegar mixture over, and sprinkle bacon on top. Cook on low 3 hours.