

BACON WRAPPED GREEN BEANS



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1 1/2 LBS. GREEN BEANS, ENDS TRIMMED

4 STRIPS BACON RAW, CUT IN HALF
2 CLOVES GARLIC, MINCED

1 TSP. KOSHER SALT

4 TBSP. BUTTER, MELTED

1/2 CUP DARK BROWN SUGAR

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PREPARATION

- Bring a large pot of water to a rolling boil. Gently place the green beans in the water; cover with a lid and boil for 8 minutes until tender-crisp. Remove from the water and thoroughly dry on a paper towel. Allow to cool.
- In a large bowl combine the butter, brown sugar, garlic, and salt. Toss the cooled green beans in the butter and brown sugar mixture.
- Take 8 - 10 green beans and wrap with a piece of the bacon. Secure with a toothpick, if necessary, and set aside. Repeat with the green beans and remaining bacon.
- When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Close the lid and set the temperature to High. Allow the grill to preheat for 10-15 minutes.
- Place the green bean bundles on the grill and cook for 10-15 minutes, turning once, until the bacon is crisp.
- Serve immediately and enjoy!

Difficulty: 2/5
Prep time: 20 mins
Cook time: 30 mins
Serves: 6 - 8
Hardwood: Maple

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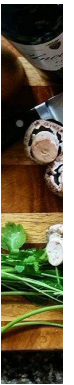
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