



Vegetables

Creole-Style Green Beans

- 6 slices bacon
- $\frac{3}{4}$ cup chopped onion
- $\frac{1}{2}$ cup chopped green bell pepper
- 2 tablespoons flour
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- $\frac{1}{8}$ teaspoon dry mustard
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 (10-ounce) can tomatoes with green chiles
- 1 (16-ounce) can green beans, drained

Cook the bacon in a skillet until crisp-fried. Remove the bacon; crumble and set aside, reserving 3 tablespoons bacon drippings in the skillet. Sauté the onion and green pepper in the reserved bacon drippings. Stir in the flour, brown sugar, Worcestershire sauce and dry mustard. Season with the salt and pepper. Add the tomatoes and cook until thickened, stirring constantly. Stir in the green beans. Pour into a medium baking dish. Top with the crumbled bacon. Bake at 350 degrees for 15 to 20 minutes or until bubbly. Yield: 4 servings.

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