

Glazed Green Bean Bundles



Prep time: 15 minutes

Total time: 3 hours

Servings: 16 bundles

Ingredients

1 1/2 pounds fresh green beans, trimmed

1/4 cup salted butter

1/2 cup Woodhill Cottage Tomato Jam

1 teaspoon Worcestershire sauce

1 teaspoon Dijon mustard

1/2 teaspoon garlic powder

1/4 teaspoon Kosher salt, plus more for salting water

1/4 teaspoon freshly ground black pepper

8 slices bacon, cut in half crosswise

Toothpicks for securing bundles

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Instructions

Bring a large pot of salted water to a boil. Add green beans and cook 2-3 minutes. Drain beans and immediately place in a large bowl of ice water to stop the cooking. Once cool, pat beans dry and place in baking dish.

Melt butter in a small bowl in the microwave, about 50 seconds. Whisk in Tomato Jam, Worcestershire, Dijon, garlic powder, 1/4 teaspoon of the salt and 1/4 teaspoon of the pepper. Pour jam mixture over green beans, cover with plastic wrap and refrigerate for 2 hours or up to overnight.

Preheat oven to 400 degrees F. Line a rimmed baking sheet with parchment paper.

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Instructions, cont.

Divide chilled green beans into bundles of 8 each, being careful not to wipe off the tomato glaze. Reserve any remaining marinade. Wrap a bacon slice half around each bundle. Secure with a toothpick, if needed.

Place on prepared baking sheet and bake at 400 degrees for 20 minutes. Turn bundles over and, using the remaining marinade, top each piece of bacon with 1/2 teaspoon Tomato Jam marinade and continue cooking 15 to 20 minutes or until the glaze is slightly crispy.

Carefully remove any toothpicks before serving.