

## Belgian Bean Salad ✓

### Ingredients

	1	lb.	fresh	Green Beans	
	2	large	cubed	Potatoes	
	2	Tbsp.		Oil	
	1	can		Beef Broth	
	1	½ medium	chopped	Onion	
	1	cup	chopped	Celery	(optional)
Dressing	6	strips		Bacon	
		1/3 cup		Bacon Fat	
		1/4 cup		Vinegar	
		1/2 tsp.		Thyme	
		1/4 tsp.		Black Pepper	
	1	tsp.		Salt	
	1	tsp		Celery Seeds	(optional)

Potatoes: I like to use red or golden potatoes for this dish. Try to find potatoes with smooth skins and wash them thoroughly, but don't peel them. Cut them into bite size pieces.

Note: You can use russet potatoes, but should peel them and they tend to fall apart when they are cooked – the dish will still taste great.

Sauté beans in hot oil for 2 minutes. Add broth, cover and simmer for 10-15 minutes.

Add potatoes and onion, cover and simmer until the potatoes are done. 15-20 minutes. Drain.

Dressing: Fry the bacon until crisp. Save the fat for the dressing. Crumble the bacon. You can also do this by cutting the bacon into small pieces and cook it in the microwave until crisp.

Finish: Combine bacon fat, vinegar, thyme, and pepper. Pour over drained potatoes and beans - toss well. Sprinkle bacon and green onions over the top.

Leave the celery raw and add it with the dressing.

It can be served cold, but is best when served hot.

Variations: Sometimes I cook the beans and potatoes separate. I cook the potatoes until they are fork tender and then I move them to a bowl, pour 1/4 cup of cider vinegar over them, and let them marinate.

I steam the beans until they are barely done, but still crunchy. This usually takes 10-12 minutes. Then add them to the potatoes, pour the dressing over them, and gently mix it all together. You can do this a day ahead and reheat when needed. For a potluck dish I usually serve in a crockpot set on low.

