## SOUTHERN GREEN BEANS

SERVES 8-10

Rinse, trim, and snap in half green beans. Place green beans, water, meat, and pepper in a medium pot. Bring to a boil. Reduce heat, cover, and simmer for 1–2 hours, until beans are very tender.

To serve, drain, remove meat, and add salt and butter, optional.

## **DEEDEE'S NOTES:**

• Green beans may be prepared 1–2 days in advance. Keep the beans in the water until ready to serve.

## **INGREDIENTS**

- 2 lbs green beans
- 4–6 cups water
- 4 oz side meat, fatback, or bacon
- 1–2 tsp pepper
- Salt to taste
- 1–2 tbsp butter, optional

Although I love French green beans cooked to just tender, there is something special about Southern green beans. I am taken back in time and reminded of the generations of women before me. This is the way they cooked green beans, and for some meals there is no substitute.