



HOT GERMAN GREEN BEAN SALAD

1 ½ pounds green beans, cut into 1" pieces. Cook, covered, in boiling water until barely tender. Drain, reserving ¼ cup of cooking liquid.

3 slices of bacon: Fry until crisp; remove all but 2 tablespoons drippings from frypan. Drain bacon and crumble; set aside.

2 tablespoons sugar

1 tablespoon lemon juice or white vinegar

½ teaspoon salt

1 small onion, sliced into rings

Add to bacon drippings along with reserved cooking liquid.

¼ cup cold water

2 teaspoons cornstarch

Mix together separately, stirring until dissolved. Stir into frypan with seasonings. Cook until thick and clear, stirring constantly. Add cooked beans and heat through. Sprinkle with bacon and serve. Serves 4-6. It's also good served cold.