



SWEET SOUR GREEN BEANS

- 1 Pound Green Beans
- 2 Tablespoons Butter or Bacon Fat
- 1 Cup Boiling Water
- 1/2 Teaspoon Salt
- 1 Teaspoon Cornstarch
- 3 Tablespoons Sugar
- 3 Tablespoons Vinegar
- 1 Tablespoon Soy Sauce
- 1/4 Cup Cold Water
- 3 Tablespoons Pickle Relish

DIRECTIONS

1. Prepare, then cut, beans into 1" lengths.
2. Place in a large skillet with a cover.
3. Add butter, boiling water and salt.
4. Heat quickly, covered until beans steam.
5. Turn down heat and cook 15 minutes.
6. Mix cornstarch with remaining ingredients.
7. Pour over beans, cook until slightly thickened.