



Green Beans with Bacon-Balsamic Vinaigrette

The typical holiday green beans are smothered in cream of mushroom soup and finished with fried onion straws. Not so for me, and not so with these. Here is a tasty dish with a minimum number of calories.

Ingredients:

- 2 pounds green beans
- 2 bacon slices
- ¼ cup minced shallots
- 3 Tablespoons coarsely chopped almonds
- 2 Tablespoons brown sugar
- ¼ cup white balsamic vinegar

Directions:

1. Cook green beans in boiling water for 2 minutes. Drain and rinse under cold water. Drain well; set aside.
2. Cook bacon in a small skillet over medium-high heat until crisp. Remove bacon from skillet. Crumble; set aside. Add shallots to bacon fat in skillet; sauté 1 minute. Add almonds; sauté 1 minute. Remove and let cool. Add sugar and vinegar; stir until sugar dissolves. Add crumbled bacon.
3. Pour vinaigrette over beans, tossing gently to coat.

This serves 8 at about 75 calories per serving