

Granny Green Beans

3 14.5 OZ. CANS OF GREEN BEANS (DO NOT DRAIN)
1/8 CUP COOKING OIL
1 TBSP. GRANULATED SUGAR

This will make the best green beans you have ever tasted, but **ONLY** if you follow the directions carefully. Many people do not cook them down to the caramelization stage and complain that they are sweet. This is because the directions are not followed.

Add three ingredients to a nonstick saucepan. Bring to a boil and continue cooking on high. When water is almost gone, the beans will begin to sizzle. At this point you must stay in kitchen to watch them closely. The oil and sugar will then begin to caramelize in bottom of pot. You will notice the sides of pot becoming brown. Once this begins, take beans, and rub them on sides of pot that has glazing. The juice from the beans will deglaze the pot. Take them off the heat after they have formed a good glaze and you begin to smell it. Put about 1/2 cup water in pot and continue deglazing so caramelization is in beans and not on pot. Smash them a little breaking them apart if desired.

For 1 can recipe:

Use 1 tbsp. cooking oil and 1 tsp. sugar for every can of green beans. Always use juice from can.