



## **Fried Green Beans W/ Bacon Wasabi Sauce**



### **Ingredients:**

- 1 egg, beaten
- 1 cup milk
- 4 cups chicken broth
- 1 cup flour
- 1 cup bread crumbs
- 1 pound Pork & Greens green beans
- ¾ tsp salt
- 1 tsp black pepper
- ¼ tsp onion powder
- 1/8 tsp garlic powder
- vegetable shortening or oil for frying
- 8 – 10 strips Pork & Greens Smoked Bacon
- 1 bottle of Wasabi dressing

### **Preparation:**

**Cook bacon in large skillet, drain on paper towels and chop like bacon bits. Place beans in broth, bring to a boil and cook for 15 minutes. Place beans in cold water to stop cooking process. Mix beaten egg with milk in bowl. Put flour in separate bowl. Combine bread crumbs, salt, black pepper, onion powder, and garlic powder in a 3<sup>rd</sup> bowl. Take a handful of beans, shake off excess water and roll in flour. Shake off excess flour. Then dip beans 1 at a time in milk/egg mix then in bread crumb mix.**

**Place beans on a plate until all are coated. Add enough cooking oil to large skillet with bacon grease to get 1 to 1 ½ inches of depth. Heat to approx 350 degrees. Cook beans until golden brown, about 1 to 2 minutes. Drain on paper towels. Mix chopped bacon with Wasabi sauce in large bowl and start dipping!**