

Mary's Bacon Seasoned Green Beans
(Yes, Mary can cook, too. She's very good at it!)

2 or more strips of bacon (more will increase the bacon flavor)
2 cans of green beans (any style)

Drain one can of the green beans completely and drain the other one until about 1/3 of the water is remaining.

Cook the bacon in a large skillet to the desired consistency (I like it chewy, but you can burn it to a crisp if you like it that way; Mary does).

With the bacon and bacon grease still in the hot pan, stand back, *TURN ON YOUR STOVE HOOD*, and dump the can of beans with the water in it into the pan, followed quickly by the other can.

Cook the beans over a high fire, stirring constantly, until the water is all cooked away.

Salt and pepper to taste and serve immediately.