

Christmas Signature Recipe

Green Beans with Warm Bacon Dressing

Serves 6



Ingredients

1½ lb.	Green beans, trimmed
¼ lb.	Bacon, chopped (about 3 slices)
¼ cup	Shallots, chopped (about 2 shallots)
1 clove	Garlic, chopped
2 tbsp.	Sherry wine vinegar
1½ tbsp.	Dijon mustard
½ tsp.	Dry mustard
¼ cup	Extra-virgin olive oil
½ cup	Soft goat cheese, crumbled
¼ cup	Dried sweetened cranberries
	Kosher salt

Directions

1. Blanch the beans in a large pot of boiling salted water until tender-crisp, about 4-5 minutes. Drain. Place beans in a large bowl.
2. Set a skillet over medium heat. Cook the bacon. When done, transfer to a paper towel-lined plate to drain, reserving the drippings in the skillet. Add the shallots and garlic to the drippings. Sauté over medium heat, 1 minute or just until soft. Add the vinegar, Dijon mustard and dry mustard. Whisk, stirring to loosen the browned bits in the bottom of the skillet. Remove from the heat and slowly whisk in the olive oil.
3. Toss the beans with the warm dressing. Season with salt. Arrange on a serving platter. Sprinkle with the reserved bacon, goat cheese and dried cranberries. Serve immediately.

