Green Beans

Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

1 ½ to 2 lbs Fresh green beans washed and snipped
2 onions, chopped or sliced
1 stick butter
2 Tbsps chopped fresh garlic
1 tsp salt
1 tsp pepper
1-2 cups (1 can) chicken stock

At Home Preparation:

1. Chop or slice 2 onions. Put in Ziploc bag and label.
2. Wash green beans and snip the ends. Put in Ziploc bag and label.
3. Chop garlic, put in Ziploc, and label.

At Campout Preparation:

1. In aluminum pot, sauté onions in 1 stick butter until clear and starting to brown around the edges
2. Add 2 Tbsps fresh garlic
3. Add salt & pepper
4. Add chicken stock & stir brown bits off the bottom
5. Add green beans, cover, cook until tender. Stir occasionally.

Equipment

Aluminum pot
Serving utensil