

Cracker Barrel Green Beans

1/4 pound sliced bacon	1 teaspoon granulated sugar
3 (14 1/2 ounce) cans green beans, with liquid	1/2 teaspoon salt
1/4 yellow onion	1/2 teaspoon freshly-ground black pepper

In a 2-quart saucepan over medium heat, cook bacon until lightly brown but not crisp.

When bacon has browned, add green beans. Add salt, sugar and pepper and mix well. Place onion on top of green beans. Cover saucepan with a lid and bring to a light boil. Turn heat down to low and simmer beans for 45 minutes.