

## *Fancy Green Beans*

2 tablespoons teriyaki sauce  
1 tablespoon honey  
1 tablespoon butter  
1 tablespoon fresh lemon juice  
1 1/2 pounds fresh green beans  
2 slices bacon  
1/2 cup red bell pepper strips  
1/2 cup thin onion wedges  
1/2 cup whole cashews



In a small bowl, stir together the teriyaki sauce, honey, and butter. Fill a bowl with cold water and ice cubes. Bring a large pot of water to a boil and add the lemon juice. Drop in the beans and cook for 4 to 5 minutes, or until beans are bright green. Drain the beans in a colander and then plunge them into the iced water. Drain again and set aside. In a skillet, cook the bacon until very crispy, crumble and set aside. Saute the bell pepper and onion in the hot bacon fat for 2 minutes. Add the beans, cashews, and bacon to the skillet. Add the teriyaki-honey sauce and toss gently.

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