

## Smothered Green Beans with New Potatoes

5 slices bacon, chopped  
1 pound green beans, trimmed  
2 medium onions, finely chopped  
12 ounces new potatoes (4-6 small), cut into 1-inch pieces  
1 teaspoon freshly ground pepper  
1/2 teaspoon salt  
4 cups water

Place a Dutch oven over medium heat, add bacon and cook until slightly browned but still soft. Add beans, onions, potatoes, pepper, salt and water. Stir well and bring to a simmer. Reduce heat to maintain a gentle simmer, cover and cook, stirring occasionally, until the beans are very tender, about 1 hour. Uncover, increase the heat to medium-high and cook, stirring occasionally, until thickened and most of the water has evaporated, 20 to 25 minutes more.