

Spicy Garlic and Honey Glazed Green Beans

	2 servings	4 servings	12 servings
Green beans, trimmed and cleaned	8 ounces	1#	3#
Pure Honey	¼ cup	½ cup	1 ½ cups
Water	1 - 2 tablespoons	2 - 4 tablespoons	¼ - 1/3 cup
Garlic, finely chopped	3 cloves	6 cloves	18 cloves
Red Pepper Flakes	2 teaspoons	4 teaspoons	4 tablespoons
Salt	1 - 2 teaspoons	2 - 3 teaspoons	2 tablespoons
Black pepper	1 teaspoon	2 teaspoons	2 tablespoons

1. In a deep pot, combine the honey and water and stir well. Stir in the garlic, red pepper flakes, salt, and pepper. Place the pot a stove and bring to a boil. Reduce heat and simmer for at least 30 minutes. You may need to add more water to keep the honey from getting too thick.
2. When the honey glaze is almost done, in another pot bring 1 inch of water to a boil. Add the green beans and steam for 2 - 3 minutes. Remove from stove and drain.
3. Place the green beans on the serving plate and pour the honey glaze on top.