



Bacon Onion Green Bean Holiday Skillet

My Grandad's Favorite Trick

My grandad taught me this recipe. He was a farmer. He said everything tastes better from a single pan.

He would cook this right in the field. He used a little camp stove. I still laugh at that. The smell would bring everyone running.

Why This Dish Feels Special

This is more than just beans. It is about making simple things shine. The bacon gives a salty, happy crunch.

The onion gets sweet and soft. This matters. It turns a quiet vegetable into a celebration. Doesn't that smell amazing?

Let's Get Cooking Together

First, cook your bacon pieces. Let them get nice and crispy. Take them out but leave that good, tasty fat behind.

Now, your sliced onion goes in. Add a pinch of brown sugar. This is the magic. It helps the onion turn golden and sweet.

The Green Bean Dance

Next, add your trimmed green beans and some water. Put the lid on. They will steam and turn bright green. It is like a little show in your pan.

Then, take the lid off. Let all the water cook away. This last step matters. It gives the beans a few tasty brown spots. *Fun fact: This browning is called "caramelization." It adds a deep, rich flavor.*

Your Turn to Share

Finally, sprinkle the crispy bacon on top. The dish is ready. It is salty, sweet, and full of crunch.

Do you have a family dish cooked in one pan? I would love to hear about it. What is your favorite holiday side? Tell me in the comments. Do you prefer your beans soft or with a little snap?

Ingredients:

Ingredient	Amount	Notes
Bacon	6 slices	cut into ½-inch pieces
Onion	1	halved and sliced thin
Brown sugar	1 teaspoon	packed
Salt and pepper		to taste (recipe uses 1 tsp salt & ½ tsp pepper total)
Green beans	2 pounds	trimmed
Water	½ cup	
Garlic	2 cloves	sliced thin



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Instructions

Step 1: Grab your big skillet. Cook those bacon pieces until they are nice and crispy. I love that sizzle. Scoop them out to a paper towel to rest. Now, pour out the extra bacon fat, but keep one spoonful. That golden fat is flavor magic. (Tip: Save the extra fat in a jar in your fridge. It makes potatoes taste incredible.)

See also [Garlic Glow Holiday Hummus](#)

Step 2: Add your sliced onion to that warm bacon fat. Sprinkle in the brown sugar, salt, and pepper. The sugar helps the onions get sweet and golden. Stir them now and then for about five minutes. Can you smell that sweet, savory smell? It reminds me of my dad's old diner.

Step 3: Time for the green beans and garlic! Toss them in with a half-cup of water. Crank the heat up to medium-high and put the lid on. They will steam and turn bright green. What vegetable turns a brighter green when cooked? Share below!

Step 4: Take the lid off after about eight minutes. Let all the water cook away. Keep stirring until you see a few little brown spots on the beans. That's the good stuff. Pour everything into a pretty dish and sprinkle the crispy bacon on top. Doesn't that look wonderful?

Creative Twists

This dish is like a friendly canvas. You can paint it with your own ideas. Try a splash of balsamic vinegar at the end for a tangy kick. Use thin slices of almonds instead of bacon for a crunchy, nutty version. Or, add a handful of cherry tomatoes in the last few minutes. They get soft and

sweet. Which one would you try first? Comment below!

Serving & Pairing Ideas

This skillet is a holiday star. It shines next to a simple roast chicken or a glazed ham. For a cozy supper, just add some fluffy mashed potatoes. I like to sprinkle on a little extra black pepper right at the table. For a drink, a crisp apple cider is perfect. Grown-ups might enjoy a glass of dry white wine. Which would you choose tonight?

See also [Chocolate Olive Oil Noel Cake](#)



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Keeping Your Skillet Dish Happy

Let's talk about keeping those tasty beans for later. First, let them cool completely. Then pop them in a sealed container in the fridge. They will stay good for about three days. You can freeze them for a month, too. Just use a freezer-safe bag.

To reheat, use a skillet with a splash of water. Warm it on medium-low. Stir it gently until it's hot. This keeps the beans nice and crisp. I once microwaved them without water. They got a bit sad and rubbery.

Batch cooking this is a smart move. It saves you time on a busy day. Having a good meal ready matters. It turns a stressful evening into a cozy one. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. First, if your bacon burns, the heat is too high. Cook it slower on medium. This gives the fat time to render. I remember when I rushed this step. We had crumbly, dark bits instead of perfect bacon.

Second, soggy beans mean too much water. Make sure your lid fits well. Let the water evaporate fully at the end. This step matters for great texture. No one likes mushy green beans.

Third, if the onions aren't sweet, be patient. Let them cook until they are soft and golden. The brown sugar helps them caramelize. This builds a deep, sweet flavor base. It makes the whole dish sing. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. Just check your bacon label to be sure.

Q: Can I make it ahead?

A: Absolutely. Cook it fully, cool it, and refrigerate. Reheat in a skillet.

Q: What can I swap for bacon?

A: Try thick-cut ham or smoked turkey. You'll need a little oil to start.

See also [Glazed Carrots with Cranberry Glaze](#)

Q: Can I make a smaller batch?

A: Of course. Just cut all the ingredients in half. Use a smaller pan.

Q: Any optional tips?

A: A pinch of red pepper flakes adds a nice warmth. *Fun fact: Green beans are sometimes called string beans. That's because old varieties had a tough string down the side!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this skillet dish. It always reminds me of family dinners. The sizzle of bacon is a happy sound. I would love to hear about your cooking adventure.

Tell me all about it in the comments below. **Have you tried this recipe?** Sharing our stories makes the kitchen feel warmer. Thank you for spending this time with me.

Happy cooking!
—Elowen Thorn.



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Cooking Method: [Stovetop](#)



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Cuisine: [American](#)



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Courses: [Side](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **20 minutes**



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Rest time:



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Total time: **30 minutes**



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Servings: **6 servings**



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Calories: **120 kcal**



Best Season: **Summer**

Description

Green Beans with Bacon and Onion.

Ingredients

- ☐ 6 slices bacon, cut into ½-inch pieces
- ☐ 1 onion, halved and sliced thin
- ☐ 1 teaspoon packed brown sugar
- ☐ Salt and pepper
- ☐ 2 pounds green beans, trimmed
- ☐ ½ cup water
- ☐ 2 garlic cloves, sliced thin

Instructions

1. Cook bacon in 12-inch nonstick skillet over medium heat until crispy, 5 to 7 minutes. Using slotted spoon, transfer bacon to paper towel-lined plate. Pour off all but 1 tablespoon fat from skillet.
2. Add onion, sugar, ½ teaspoon salt, and ½ teaspoon pepper to fat left in skillet and cook over medium heat, stirring occasionally, until onion is softened and beginning to brown, about 5 minutes.
3. Add green beans, water, garlic, and ½ teaspoon salt and increase heat to medium-high. Cover and cook, stirring occasionally, until water has nearly evaporated and green beans are bright green, about 8 minutes. Uncover and continue to cook until water has completely evaporated and green beans are just spotty brown, 2 to 4 minutes longer. Transfer to serving platter and sprinkle with bacon. Serve.

Keywords: Green Beans, Bacon, Onion, Skillet, Side Dish