

Homestyle Green Beans and Potatoes

1 large onion, *chopped or thinly sliced*
2 cloves garlic, *minced or pressed*
1 1/4 pound green beans, *trimmed and cut into 1 1/2 inch pieces*
12 ounces small new potatoes , *halved*
4-6 cups vegetable broth or “no-chicken” broth
freshly ground black pepper, *to taste*
1/4 teaspoon smoked salt or liquid smoke
salt to taste (*if using sodium-free broth*)

1. In a large Dutch oven or saucepan, cook the onion until it begins to brown, adding a splash of water when necessary to keep it from sticking.
2. Add the garlic and cook for another minute.
3. Add the green beans and the potatoes and then add enough broth to barely cover the potatoes.
4. Add black pepper to taste, bring to a boil.
5. Reduce heat to simmer and cover. Cook until potatoes are tender, about 15-20 minutes.
6. Add the smoked salt or Liquid Smoke and cook for another minute.

Serve with slotted spoon to reserve broth for another use OR
serve in a bowl with a piece of cornbread for sopping up all the flavorful broth.

Serves 4

From Susan Voisin at <https://blog.fatfreevegan.com/2011/07/homestyle-green-beans-and-potatoes.html>