

Ingredients:

- 2 tablespoons teriyaki sauce
- 1 tablespoon honey
- 1 tablespoon butter
- 1 tablespoon fresh lemon juice
- 1 ½ pounds fresh green beans
- 2 slices bacon
- ½ cup red pepper strips
- ½ cup thin onion wedges
- ½ cup whole cashews



Directions:

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 ice water. Drain again and set aside.

In a skillet, cook the bacon until very crispy, crumble and set aside. Sauté 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.