

## Southern-Style Fresh Green Beans and Potatoes with Crispy Bacon

There is something deeply nostalgic about a pot of



**TIME**  
**3 min**

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### INGREDIENTS

2 pounds fresh green beans: Look for bright green, snap-fresh beans.  
8 slices bacon: Thicker cut works best for texture.  
1 onion: Diced (Yellow or white onions provide the best sweetness).  
3-4 medium potatoes (2 lbs): Peeled and cubed. Yukon Gold or Russets are perfect here.  
2-3 cups chicken broth: Enough to submerge the potatoes.  
3 Tablespoons butter: For that signature silky finish.  
1 teaspoon salt: Adjust to taste depending on the saltiness of your broth.  
1 teaspoon black pepper: Freshly cracked is always better.

### DIRECTIONS

- 1. Prep the : Veggies:** Wash and trim your green beans, snapping or cutting them into roughly 2-inch pieces. Set these aside.
- 2. Crisp the : Bacon:** In a large Dutch oven or heavy-bottomed pot, sautØ your diced bacon over medium heat. You want it very crispy to ensure the fat is fully rendered.
- 3. SautØ the Aromatics:** Add the diced onions directly into the bacon fat. SautØ for 2-3 minutes until they are translucent and fragrant. Turn off the heat briefly while you prep the potatoes.
- 4. Build the : Base:** Peel and cube your potatoes into 1-inch chunks. Add them to the pot with the bacon and onions. Pour in the chicken broth (just enough to cover the potatoes), then add the butter, salt, and pepper. Bring the mixture to a boil.
- 5. The : Layering Trick:** Place the green beans on top of the potatoes. **Crucial Tip:** Do not stir them in yet!
- 6. Slow : Simmer:** Cover the pot tightly and reduce the heat to medium-low. Let it steam and cook for 15 minutes.
- 7. The : Final Simmer:** After 15 minutes, stir the beans into the potatoes. Replace the lid and continue cooking for another 50 minutes. This long simmer is where the magic happens-the beans become tender and soak up the seasoned broth.

### SWAPS & NOTES

**The Potatoes:** If you prefer a waxier texture that holds its

shape perfectly, go with red potatoes.

If you love a slightly creamy broth, Russets will break down just enough to thicken the liquid.

Vegetarian Option: Skip the bacon and use smoked paprika or a

drop of liquid smoke to mimic the flavor.

Swap the chicken broth for high-quality vegetable stock and add a bit of extra butter.

### TIPS FOR SUCCESS

**Don't Rush the Bacon:** The rendered fat is the "liquid gold" that seasons the entire dish.

**Make sure the bacon is crispy** so you get those little salty bites in every forkful.

**Freshness Matters:** While you can use frozen beans in a pinch, fresh "snap" beans have a superior texture that can withstand the long cooking time without becoming mushy.

**The Broth Balance:** Don't over-water the pot.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-style-fresh-green-beans-and-potatoes-with-crispy-bacon/>