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## ***Creamy Sweet-N-Sour Green Beans***

- 1/2 of 16 oz package bacon, diced up (6 or 7 slices)
- 2 Pounds green beans
- 2 Tbsp vinegar
- 2 Tbsp light brown sugar
- 3 Ounces Philadelphia Chive & Onion Cream Cheese Spread

- 1) Cut bacon into one inch segments or leave whole, your preference. Place bacon in skillet and cook over medium heat until browned, stirring often. Remove to paper towel lined plate.
- 2) Add the green beans to bacon grease and continue cooking over medium heat until they are to desired tenderness. Stir in vinegar, sugar and the Philadelphia Chive & Onion Cream Cheese Spread mixing well and cook a few minutes, stirring often, making sure the sugar and the cream cheese are melted.
- 3) Salt and pepper to your families taste and place in serving dish and sprinkle on bacon bits.

Makes 8 Servings

