



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

GREEN BEAN CRISPS with HORSERADISH DIPPING SAUCE

1 package (12 ounce) fresh green beans in microwavable bag

¼ cup flour

2 teaspoons garlic powder

1 teaspoon onion powder

½ teaspoon paprika

½ teaspoon salt

¼ teaspoon ground black pepper

1 egg, beaten

½ cup heavy whipping cream

1 package (6 ounce) Funyons snacks

Vegetable oil no-stick spray

Horseradish Dipping Sauce (recipe follows)

1. Preheat oven to 400 degrees F. Line baking sheet with parchment paper; set aside.
2. Cut “x” shape into bag of green beans. Microwave beans on high for 6 minutes or until cooked through. Carefully open bag (watch for hot steam), and place beans into bowl of ice water to stop cooking. Set aside.
3. In bowl, mix together flour, garlic powder, onion powder, paprika, salt, and pepper. Place in gallon-size reclosable plastic bag.
4. Shake any excess water off the beans. (You want them wet but not dripping.) Add beans into bag of flour mixture; seal bag and shake thoroughly to coat beans.
5. In shallow dish, mix together egg and heavy cream.
6. Place package of Funyons in work bowl of food processor fitted with steel knife blade; process until finely crushed, but not turned to dust. Place crushed Funyons in second shallow dish.
7. Place ¼ of the flour coated beans into egg mixture and toss to coat. Place beans into crushed Funyons and toss to coat well. Place coated beans in single layer on prepared baking sheet. Repeat procedure to coat remaining beans and place on baking sheet.
8. Coat beans generously with cooking spray.
9. Bake green beans in 400 degree oven for 4 minutes. Turn beans and cook for additional 4 minutes or until beans are nicely browned. Serve hot with Horseradish Dipping Sauce.

Make 12 servings.

HORSERADISH DIPPING SAUCE

1/2 cup sour cream

1/2 cup mayonnaise

3 tablespoons prepared horseradish

1 teaspoon dry mustard

In small bowl, mix together all sauce ingredients until blended.

Chill until ready to serve.

Makes 1 1/4 cups.

