

## **Germany Bite by Bite: Pears, beans and bacon Mecklenburg Vorpommern**

**This is a typical seasonal dish from northern Germany. Everything that is ripe at the end of the summer is brought to the table here. Simple and wholesome. If you don't feel like bacon, be creative. It gives the dish its characteristic taste, but hey! — if you're a vegetarian, just leave it out.**

### **Recipe to serve two people**

#### **You'll need:**

200 g of streaky, smoked bacon

600 ml vegetable stock

400 g green runner beans

2 pears

4 medium-sized potatoes (waxy)

1 small bunch of savory (herb)

2 teaspoons cornstarch

salt, pepper

#### **How to prepare it:**

First cook the bacon: heat the vegetable stock, add the bacon and let it simmer for about 5 minutes.

In the meantime, wash and clean the beans and cut them into bite-sized pieces. Add them together with the savory to the bacon stock, let everything simmer gently for another 20 minutes, keeping the beans crunchy.

Peel and dice the potatoes and add them to the bacon-bean mix. Season with some salt — but be careful, the bacon already contains a lot of salt.

Finally, place the pears on the potatoes. Keep small ones whole and cut the larger ones in half. But then leave the core, otherwise they will fall apart. Cook everything for another 15 minutes.

Remove the bacon and pears, cut the bacon into bite-sized pieces, put the pears aside.

Finally, thicken the beans and potatoes a little bit so that the stew becomes nice and velvety. Mix 2 teaspoons of cornstarch in a little cold water, mix in with the vegetables, bring briefly to the boil and season with pepper.

And now the finale: Put the beans and potatoes on plates, place the pears on top and add the bacon.

Enjoy your meal.