

Green Beans with Caramelized Shallots

Recipe from www.idiotskitchen.com – adapted from Ina Garten

Ingredients:

Fresh Green Beans
1 Large Shallot
Butter
Salt & Pepper

Trim the ends off the green beans.

Place the green beans in a medium sauté pan, cover with water.

Bring to a boil over high heat. Cook beans 4 minutes until tender but crisp.

Drain the beans and “shock” them in an ice water bath to preserve color.

Chop the shallot into a small dice.

Melt 1-2 Tablespoons of butter in sauté pan. Add shallots and cook over low heat until golden brown.

Return green beans to skillet, reheat and season to taste with salt and pepper.