

BROWN SUGAR GLAZED FRESH GREENBEANS

Tossed With Lemon, Sautéed Garlic, Shallots & Fresh Basil

INGREDIENTS:

1 Lb Fresh Green Beans, Trimmed
2 Tbs Butter
2 Finely Chopped Shallots
1 Tsp Chopped Garlic
1 Tbs Brown Sugar
1 Tbs Lemon Juice
1 Tbs Fresh Chopped Basil
Salt To Taste

PREPARATON:

In a large deep skillet or pot heat 2" of salted water to boiling. Add green beans and boil uncovered 8 to 10 min or until crisp-tender. Drain off water.

In another 10" skillet, melt butter and add garlic and chopped shallots. Cook 2 or 3 minutes until crisp-tender. Stir in brown sugar and cook 2 or 3 minutes until butter and sugar caramelize. Stir in lemon juice and basil. Add shallot mixture to green beans and toss to coat. Serves 6