

Green Beans and Creamy Garlic

Green Beans in their Glory!

By Bea James

Ingredients:

- 2 pounds fresh green beans
- 3 tablespoons butter
- 2 tablespoon minced garlic
- 1/3 cup chopped green onions, (about 2-3 green onions)
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 cup cream

- 1/2 cup sliced almonds-toasted until golden (for garnish)

Directions:

Trim ends from beans. In large kettle, bring 2 quarts water to a boil. Add green beans; bring water back to boiling. Cook beans, uncovered, until crisp-tender (4-5 minutes). Should be a brilliant green color.

Heat butter in sauté pan. Add garlic, shallots. Sauté for 1-2 minutes. Add remaining ingredients. Simmer for 7 minutes to reduce cream slightly. Toss with green beans before serving. Sprinkle with toasted sliced almond.

Amount: 8 servings