

String Beans with Shallots

(Recipe courtesy of Ina Garten)

Ingredients:

2 lbs French String Beans (Haricots Verts), ends removed
Kosher Salt
3 tbsp unsalted Butter
2 tbsp Olive Oil
4 large Shallots, large-diced
Freshly ground black Pepper

Directions:

Blanch the string beans in a large pot of boiling salted water for 1½ min only.
Drain immediately and immerse in a bowl of ice water.
Heat the butter and oil in a very large sauté pan (12" diameter) or large pot and sauté the shallots on medium heat for 5 to 10 minutes, tossing occasionally, until lightly browned.
Drain the string beans and add to the shallots with 1 tsp salt and the pepper, tossing well.
Heat only until the beans are hot.
Taste and adjust salt and pepper.

(Note: If the Chefs want them cooked more ... go for it!)

If you're using regular string beans, blanch them for about 3 minutes, until they're crisp-tender.