

Haricots Verts with Sage and Roasted Garlic Butter

Ingredients:

2 pounds Haricots Verts (or different small, young green beans)
Water
Salt
5 – 6 tbsp sage and roasted garlic butter
Freshly ground black pepper

Directions:

Sage and Roasted Garlic Butter

(For the sake of time, this compound butter will be provided)

Set out four sticks of butter to soften

Roast 6 pods of garlic. (It seems like everyone has their favorite way of doing this.)

Chop fresh sage very finely. You'll want about ¼ cup or a little more.

Press roasted garlic through a fine strainer into the butter and add sage. Stir.

Roll into logs in plastic wrap. This will keep in freezer a long time.

Green Beans

(Note: Between my wife, two sons, and me, there are four opinions on how long to cook green beans, so the chef should cook them to the doneness he chooses.)

Set out compound so it starts to come to room temperature.

Cut both ends off the beans. Discard the beans that are significantly larger and the real small ones. (So all will cook within the same time.)

In a large pan or skillet add beans and enough water to halfway cover. Add 2 tsp of salt.

Boil and stir often until almost the desired doneness.

Drain the water and return to heat and continue stirring until beans are dry.

Remove from heat, add butter and stir until butter is melted and beans are covered.

Salt and pepper to taste