

Green Beans with Sauteed Shallots & Vermouth

(Serves 8-10)

Ingredients:

2 lbs Haricots Verts
2 tsp Salt
8 tbsp unsalted Butter
10 oz Shallots
4 tbsp Dry Vermouth

Method:

Bring 5 quarts water to a boil in large saucepan over high heat.
Add green beans and salt, return to boil, and cook until beans are bright green and crisp-tender (3 to 4 minutes).
Meanwhile fill a large bowl with ice water.
Drain beans, then transfer immediately to ice water bath.
When beans no longer feel warm to the touch, drain beans again, then thoroughly dry them with paper towels.
Meanwhile, melt 4 tbsp butter in 10" skillet over medium heat.
Add shallots and cook, stirring frequently, until golden brown, fragrant, and just crisp around the edges – about 10 minutes.
Set aside.
Reheat beans and ½ cup of water in large skillet over high heat and cook, tossing frequently with tongs, until beans are warmed through – 1 to 2 minutes.
Season with salt and pepper to taste and transfer to a platter.
Return shallots to high heat, stir in vermouth, and bring to simmer.
Whisk in remaining 4 tbsp butter, 1 tbsp at a time; season with salt and pepper to taste.
Top beans with the shallots and sauce, and plate immediately with the main course.
Serve.