

## Green Beans With Caramelized Red Onion and Mushrooms

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Olive oil	2 tablespoons
Cremini or button mushrooms	½ pound
Butter, unsalted	2 tablespoons
Red onion, finely chopped	1 medium
Balsamic vinegar	1 tablespoon
Garlic clove, finely minced	1
Fresh parsley, finely chopped	¼ cup
Salt and freshly ground black pepper	To taste
Tender green beans, ends removed	2 pounds

In a medium skillet, heat 1 tablespoon of the oil over medium heat. Sauté the mushrooms for 3-4 minutes or until they change color and soften. Remove to a bowl.

Add the remaining 1 tablespoon of oil and 1 tablespoon of the butter. Sauté the onion for 7-10 minutes or until it is soft and begins to caramelize. Add the vinegar and cook, stirring constantly, for 1 minute. Add the garlic and sauté for 1 minute. Add the mushrooms, parsley, and salt and pepper to taste. Remove from the heat.

Bring a large sauce pan of water to a boil. Salt the water. Immerse the beans in the boiling water and cook for 5 to 7 minutes or until tender but al dente. Toss the beans with the remaining 1 tablespoon of butter. Place beans in a serving dish and sprinkle onion-mushroom mixture evenly over the top. Serve immediately.