

### **Haricot Verts wrapped in Prosciutto:**

3 pounds haricots verts (slender fresh French green beans trimmed  
OR regular fresh thin green beans, trimmed)  
1 gallon water, lightly salted  
1 pound thinly sliced prosciutto (13 slices  
¼ cup vinegar  
¼ cup finely chopped shallots  
½ tsp freshly ground black pepper

Bring gallon water & vinegar to boil in large pan; add beans to pan; cook 3 minutes or until crisp-tender; drain and plunge beans into ice-water and drain.

Divide beans into 12 bundles of about one dozen beans each; wrap each bundle in prosciutto secured with toothpick(s). Place one bundle beside each hen on platter(s) and heat bundles until prosciutto cooks (and looks like underdone bacon.)

### **Saffron Rice**

Use prepared Mahatma dried packaged rice with real saffron according to instructions on the package- one 5oz. package of rice mix makes about 2 ½ cups cooked; for 12 servings about 5 packages will be required.