

String Beans in Walnut Sauce

2 lbs string beans
½ lb shelled walnuts
½ cup Red wine vinegar
½ cup onions, minced
2 cups Chicken Stock
4 garlic cloves, minced
4 tsp sweet paprika
6 Tbsp Cilantro, finely chopped
2 tsp salt
6 quarts water

In a mill or with a mortar and pestle, pulverize the walnuts into a paste. Combine the stock onions, garlic, paprika, vinegar, salt, walnut paste and cilantro. Mix thoroughly. Trim but do not cut the string beans. Bring the water to a boil, add the string beans and boil for 10 minutes. Drain the beans well. Add the beans to the walnut paste mixture and toll until coated completely with the mixture. Serve at once.