

## Green Beans with Almonds and Caramelized Shallots

### Ingredients:

½ cup blanched slivered Almonds  
¼ cup and 2 tbsp Butter  
10 small Shallots, thinly sliced  
2 red Bell Peppers, chopped  
¼ cup white sugar  
Salt and Pepper to taste  
3 lbs fresh green Beans, trimmed and snapped

### Directions:

Place slivered almonds in a dry skillet over low heat, and cook and stir constantly until almonds are lightly toasted, 3 to 5 minutes.

Heat butter in skillet over medium –low heat and stir in the shallots and red bell pepper until softened about 8 minutes.

Sprinkle the shallot mixture with sugar, salt and pepper, and reduce the heat to low.

Cover, and cook slowly, stirring occasionally, until dissolves and the shallots are caramelized, 5 to 8 minutes.

Place a steamer insert into a saucepan, fill with water to just below the bottom of the steamer, bring water to a boil.

Add the green beans, cover and steam until just tender enough to pierce with a fork, 7 to 8 minutes.

Drain the green beans, place them into the skillet with shallot mixture, mix well, and gently stir in the almonds.