

Haricots Verts w. Sage & Roasted Garlic Butter

(Chef Williams)

Sage & Roasted Garlic Butter

Ingredients:

4 sticks Butter, softened
6 Garlic cloves, peeled
Fresh Sage, minced

Directions:

Roast the garlic but don't burn it.
Mince fresh sage very finely.
You'll want about ¼ cup or a little more.
Press roasted garlic through a fine strainer into the butter, add sage and stir.
Roll into logs in plastic wrap. This will keep in freezer a long time.

Note: For the sake of time, this compound butter will be provided

Green Beans

Ingredients:

5-6 tbsp Sage & roasted Garlic Butter
Freshly ground black Pepper
2 lbs Haricots Verts (or different small, young green Beans)
Water
Salt

Directions:

Set out compound butter to come to room temperature.
Cut both ends off the beans.
In a large pan or skillet add beans and enough water to halfway cover.
Add 2 tsp of salt.
Boil and stir often until almost the desired doneness.
Drain the water and return to heat and continue stirring until beans are dry.
Remove from heat, add butter and stir until butter is melted and beans are covered.
Salt and pepper to taste