



Men's Cooking Club  
of Wimberley

Christmas  
Dinner 2014

# Green Beans with Caramelized Pecans

Serves 22

## Ingredients:

1 cup pecan halves and pieces (2 oz)  
5 lbs green beans, trimmed  
10 tbsp unsalted butter  
2/3 cup shallot, finely chopped (about 2 medium)  
6 tbsp packed light brown sugar  
2 tsp kosher salt, or to taste  
1 tsp freshly ground black pepper, or to taste

## Directions:

Heat oven to 350° F with rack in middle.

Spread out pecans on a rimmed sheet pan and bake in oven until pale golden on inside, about 6 to 8 minutes.

Cool and coarsely chop.

Have ready a colander submerged in a large bowl of ice water.

Cook beans in a 6- to 8-quart pot of well-salted boiling water, uncovered, until just tender, 5 to 8 minutes.

Using a large slotted spoon and/or tongs, transfer beans to colander in ice water to stop cooking, then drain well and dry on towels.

Heat butter in a 12- to 14" deep heavy skillet (preferably straight-sided) over moderately high heat until foam subsides, then add shallot and cook, stirring until pale golden, 2 to 3 minutes.

Reduce heat to medium and stir in sugar until almost dissolved, then cook pecans, stirring, 1 minute.

Add green beans, kosher salt, and pepper, and sauté beans, turning them with tongs, until heated through, 2 to 4 minutes.

Transfer to a platter and serve.

**Cook's notes:** Beans can be trimmed 1 day ahead and kept chilled in a sealable plastic bag. Nuts can be lightly toasted 1 day ahead.