



This has been my go-to for making green beans for many years...they seem to go with everything and most people like them! The lemon adds a nice citrusy zing! When I make this with locally grown beans it's pretty awesome!

Makes 8 – 10 Servings

2 – 2 ½ lbs. fresh green beans (Haricot Vert if you can)

Salt & freshly ground black pepper to taste

¼ lb. unsalted butter (2 oz.)

4 Tbsp. very finely chopped shallots

¼ cup finely chopped parsley

Juice of 1 lemon (I like to use Meyer lemons)

Garnish: 8 – 10 lemon wedges (1 per serving)

Bring a large pot of water to a boil; add the salt when the water boils.

Meanwhile, trim the stem end of the beans. Place the beans into the pot of boiling water & blanch the beans approximately 1 ½ to 3 minutes (or until they are tender but still crunchy). Remove the beans with a slotted spoon or a “spider” to a large bowl of ice-water & cool the beans until cold. Drain well, place on paper towels & set aside. Place a large serving platter in an 180F oven to warm.

In a large skillet, toss beans over medium heat to remove any excess moisture. Season with salt & pepper to taste; add half the butter & the shallots to the beans & cook stirring for a few minutes until the beans are hot. With tongs, remove the beans to the warm serving platter; pour the lemon juice into the hot skillet then immediately over the beans. Cut the remaining butter into bits; add to the beans along with the chopped parsley; toss on the platter; garnish with the lemon wedges.

