



## GREEN BEANS WITH MINT AND RED ONION

For plump tender beans it is best to cook them in plenty of boiling salted water, like pasta. This is a method I learned long ago from watching Julia Child cook on TV. If Romano beans (the wide flat Italian green string bean) are available use them. Regular Blue Lake green beans are delicious. I don't normally buy the French beans unless they are especially fresh and tender. Each of these beans will have a slightly different cooking time. Taste as you go. Adapted from the book *Fresh & Fast*.

**Makes 6 to 8 servings.**

2 pounds green beans trimmed and stringed  
Kosher salt  
½ cup lightly packed fresh mint leaves  
½ cup crescent moon shaped slivered red onion  
Extra virgin olive oil, to taste

1. Heat a large pot of water to boiling. Add the beans and 1 tablespoon salt. Boil uncovered, stirring occasionally, until cooked to desired tenderness, (taste to make sure), 5 to 8 minutes, or as needed. Drain.
2. Meanwhile combine the mint and 2 tablespoons olive oil in a large serving bowl. Toss the hot beans and the red onion with the mint mixture to combine. Taste and add more olive oil and a pinch more of salt, if desired. Serve warm or at room temperature.