

## CHILLED GREEN BEANS WITH CREAMY HORSERADISH DRESSING

*Especially good served as a salad with thick slices of tomatoes.*

To serve 4 to 6 people, cook enough slender green beans in salted water until just tender-crisp. Refresh beans with ice water to stop the cooking, drain, pat dry and refrigerate.

Mix together 1 tablespoon horseradish, ½ teaspoon Dijon mustard, 2 tablespoons vegetable oil, ⅓ cup sour cream, salt and white pepper to taste. Chill one hour.

Lay the beans on a big serving plate and spoon sauce over them. Serve immediately.



## GREEN BEANS IN BASIL-WALNUT VINAIGRETTE

*For a lovely presentation, put 1 to 2 radicchio or red cabbage leaves on each salad plate and mound the green beans on top.*

1½ pounds young green beans, trimmed

### VINAIGRETTE:

1 teaspoon chopped garlic

20 basil leaves

½ teaspoon salt

½ teaspoon freshly ground pepper

2 teaspoons Dijon mustard

4 tablespoons white wine vinegar

½ cup extra virgin olive oil

### GARNISH:

Chopped walnuts

3 scallions, thinly sliced

Bring a large pot of salted water to a rolling boil, add green beans and cook until just tender-crisp, 3 to 5 minutes. Drain immediately into a colander and pour ice water over beans to stop the cooking action. Drain well.

In a blender or food processor put the garlic, basil, salt and ground pepper. Pulse on and off, then add the mustard and vinegar. Pulse until smooth. Add the oil very slowly in a thin stream with the machine running, just until blended.

Place the beans in a serving bowl and pour the vinaigrette over them. Toss to coat thoroughly. Garnish with the scallions and walnuts.

Serves 6 to 8

## GINGERED GREEN BEANS

*The piquant avor of ginger is a natural complement to the taste of fresh beans.*

2 tablespoons butter  
(or 1 tablespoon butter and  
1 tablespoon olive oil)

1 small onion, very thinly sliced  
2 teaspoons finely chopped fresh ginger

¼ teaspoon crushed fennel seed  
¼ teaspoon salt

1 pound haricots verts or young green beans, trimmed and cut into ½-inch pieces

¼ cup chicken stock

Heat butter or butter and oil in a large skillet. Add the onion, ginger, fennel seed and salt. Sauté until onions are glazed and translucent. Add beans and stock. Cover and cook only until beans are tender-crisp.

Serves 4 to 6.

## PIA'S ITALIAN COUNTRY BEANS

*Another dish that tastes rich without actually being so.*

3 tablespoons extra virgin olive oil

2 cloves garlic, minced

1 pound green beans, trimmed

1 cup beef stock

1 tablespoon finely chopped fresh parsley

¼ cup finely chopped ham or prosciutto

Heat oil and sauté garlic until it becomes fragrant—2 to 3 minutes. Add green beans and sauté 2 to 3 minutes until glossy and well coated. Add stock, cover and cook until beans are just tender-crisp. Sprinkle with chopped parsley and ham, and serve.

Serves 4 to 6.

## GREEN BEANS WITH TARRAGON

*The peppery/anise taste of fresh tarragon pairs beautifully with the vivid avor of fresh green beans.*

1 pound green beans, trimmed  
1 tablespoon extra virgin olive oil  
1 tablespoon butter

1 small clove garlic, minced  
3 tablespoons finely chopped scallions

⅓ cup thinly sliced celery

2 tablespoons finely chopped fresh tarragon

salt and freshly ground pepper to taste

Bring a large pot of salted water to a boil. Put in green beans and cook until just tender-crisp, 3 to 5 minutes. Drain beans in a colander and plunge immediately into ice water to stop the cooking action. Drain on paper towels. Cut beans into 1-inch pieces. Set aside. Heat olive oil and butter in a large skillet. Add garlic, scallions and celery and sauté until softened. Add beans and tarragon; sauté until heated through. Season with salt and fresh pepper to taste.

Serves 4 to 6