



# Tastes of the Season

## Green Beans Almandine

### INGREDIENTS:

1 pound green beans, trimmed  
2 Tbls unsalted butter  
1 clove garlic, minced  
½ cup almond slivers  
Salt and pepper

### DIRECTIONS:

Cook green beans in a 3 quart sauce pan of boiling well salted water until crisp-tender, (about 4 minutes), drain. Melt butter in a 12-inch non-stick skillet over moderate heat. Add garlic and cook, stirring, until it just begins to turn golden (about 1 minute). Add almonds and cook, stirring, until they begin to color slightly (about 2 minutes). Add beans and cook, stirring, until tender and heated through (about 2 minutes). Season with salt and pepper.



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