



# GREEN BEANS

## HOW TO COOK

Rinse green beans, cut both ends of bean off.

Cut beans in ½ to 1 inch pieces.

Bring 1 inch of water to boil in a 2 qt. saucepan. Add 4 cups cut green beans and 1 tsp. salt. Return to a boil. Reduce heat. Cover and simmer 5-10 minutes or until tender crisp. Drain. Serve with browned butter.

Serving variations:

Brown chopped onion in butter, add to cooked beans and toss lightly.

Sprinkle buttered beans with pieces of crumbled bacon or parmesan cheese.

Brown slivered almonds in butter. Mix lightly with cooked beans, then serve.

## HOW TO FREEZE

Snip both ends of beans. Wash. Leave whole, cut into ½ to 1 inch pieces. Blanch for 3 minutes, cool immediately in cold water; drain and package into containers.

6 servings



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