



## Bebe's Green Beans

*This recipe works with summer green beans and elevates the so-so beans you can buy all year.*

Makes 6 servings

Prep: 15 to 20 minutes

Cook: 20 to 25 minutes

1 1/2 pounds fresh green beans, trimmed

Water to cover halfway

1 cup chopped onion

1/4 cup olive oil

1/4 cup light brown sugar

Salt and pepper to taste

1. Snap the trimmed green beans in half and place in a large saucepan. Add enough water to cover the beans only halfway. Add the onion, olive oil, brown sugar, and salt and pepper to taste - about 1/4 teaspoon each. Place the pan over medium-high heat, and bring to a boil. Reduce the heat, cover, and simmer until the beans are just tender, 20 to 25 minutes. Taste one of the beans to test for doneness. If you like beans cooked a little longer, keep cooking them until they are your desired doneness.

2. Drain most, but not all, of the water from the pan. Season again with salt and pepper to taste.