

Green Beans Amandine

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Serves 8

Use a light coloured traditional skillet instead of a darker non-stick skillet for this recipe to easily monitor the butter's browning.

INGREDIENTS

- 1/3 cup sliced almonds
- 3 tablespoons unsalted butter, cut into pieces
- 2 teaspoons lemon juice
- 2 pounds green beans, stem ends trimmed
- 1/2 cup water
- salt

INSTRUCTIONS

1. Toast almonds in large skillet over medium-low heat, stirring often, until just golden, about 6 minutes. Add butter and cook, stirring constantly, until butter is golden brown and has nutty aroma, about 3 minutes. Transfer almond mixture to bowl and stir in lemon juice.
2. Add beans, water, and ½ teaspoon salt to empty skillet. Cover and cook, stirring occasionally, until beans are nearly tender, 8 to 10 minutes. Remove lid and cook over medium-high heat until liquid evaporates, 3 to 5 minutes. Off heat, add reserved almond mixture to skillet and toss to combine. Season with salt. Serve.