

GREEN AND YELLOW BEANS WITH OLIVE-SHALLOT BUTTER

This recipe is for 4 Servings

10 KALAMATA OLIVES, PITTED AND CHOPPED
1 SHALLOT, CHOPPED
1 CLOVE GARLIC, CHOPPED
2 TABLESPOONS UNSALTED BUTTER, AT ROOM TEMPERATURE
5-6 BASIL LEAVES (OPTIONAL)
½ lb. (250 g) YELLOW WAX BEANS (trimmed – snap off stem ends and remove any strings, leave tail ends intact)
½ lb. GREEN BEANS – prepare as above
SALT AND PEPPER

Combine in a food processor, olives, shallot, garlic, butter and basil and process to mix well. Set aside.

Cook the yellow and green beans separately, as they cook in different amounts of time. Bring a saucepan three-fourths full of salted water to a rapid boil over high heat. Add yellow beans and boil till tender-crisp, 5-6 mins. (slightly longer depending on the tenderness and age of beans). Scoop out beans with a strainer, drain well then plunge into a bowl of ice-cold water. Leave to cool while cooking green beans.

Cook green beans in the same pot of water in the same way, but decrease the cooking time to 3-5 mins. When tender-crisp, drain and plunge into ice-cold water till cold.

In a wide fry pan or sauté pan, warm 2 tablespoons water over medium heat. Drain the yellow and green beans and add them to the pan. Toss together until heated through. Add the olive butter and toss with the beans until the butter coats the beans but has not melted into a puddle. Taste and adjust the seasoning with salt and pepper, adding salt only if necessary, as the olives are already salty. Transfer to a serving platter and serve at once.

Suggestion.....pre cook beans just before leaving home and do the final preparation at host home.