

Green Beans in Sour sauce

Green Beans

2 eggs

2 Tbsp Sugar

2 Tbsp vinegar or lemon juice

2 Tbsp water

Method

Use tender green beans, clean, cut lengthwise and cook till soft.

Make the sauce by beating the eggs well, adding the sugar and vinegar.

Beat well.

Bring to the boil stirring all the time until it froths.

When cool pour over to marinade the beans.

Serve cold.

This recipe can be used for small onions instead to make a cooked onion salad.