

SAVOURY GREEN BEANS

- 1 ½ lb. green beans, trimmed and left whole
- ¼ cup oil
- 1 clove garlic, crushed
- 1 Tbsp. onion, chopped
- ¾ cup red pepper, diced
- ¼ cup boiling water
- 1 tsp. salt
- 1 tsp. dried basil
- ½ cup parmesan cheese, grated

1. Heat the oil and garlic in a heavy pan. Add the onion and red pepper, and cook slowly for three minutes.
2. Add the beans, water, salt and basil, cover and simmer till the beans are tender, about 15 minutes. (Remember this recipe is from the 60's)
3. Stir in half the cheese. Turn the mixture into a serving bowl and sprinkle with the remaining cheese.

Serves 6 to 8

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