

Sesame Green Beans

From *Real Simple*, NOVEMBER 2001 (Kay Chun)

The rich sesame flavor of these green beans reflects traditional Korean cuisine.

INGREDIENTS:

2 lbs green beans, stemmed
3 TBS sesame oil
1 TBS rice vinegar
1 TBS lemon juice
1 tsp fresh grated ginger
2 TBS sesame seeds
1/4 tsp kosher salt

DIRECTIONS:

Bring large pot of water to boil - add green beans and cook, uncovered, till crisp-tender (3-4 minutes) - drain and set aside. In large bowl, whisk together remaining ingredients well blended. Add green beans and toss to combine well - season to taste with freshly ground pepper.

Yield: 8 servings