

Green Beans with Lemon

Source: The Splendid Table (www.splendidtable.org)

From Mark Bittman's Minimalist Thanksgiving

Makes 12 servings

Total time: 15 minutes

- * 3 lbs green beans or snow peas, trimmed
- * 4 TBS extra-virgin olive oil or butter
- * 3 lemons

1 Bring a large pot of water to a boil & salt it (you may use the same water in which you blanched some potatoes); add beans & cook till bright green & tender (about 5 minutes). Do NOT overcook.

2. Drain beans & plunge them into a large bowl filled with ice water to stop the cooking. When cool, drain again. Zest the lemons & julienne or mince the zests. Juice the lemons.

3. When you're ready to serve, place the oil in a large skillet & turn heat to medium high. Add beans & cook, tossing or stirring, till they are hot & glazed with the oil (3 to 5 minutes). Toss in serving bowl with lemon juice, top with zest - serve.