

Green Beans with Dill Walnut Sauce

3 pounds green beans, trimmed
1 bunch scallions (green onions), minced
1/2 oz package fresh dill, chopped
1/2 cup minced fresh parsley
1/2 cup walnut halves
1/4 cup fresh lemon juice
1.5 cups olive oil
1/2 teaspoon salt
Freshly ground pepper to taste

- 1) Cook beans until crisp-tender. Drain and immediately immerse in a large bowl of ice water.
- 2) Meanwhile, process the scallions, dill, parsley, walnuts, and lemon juice in a blender or food processor until smooth.
- 3) With the machine running, pour the olive oil in a thin, steady stream to make a thick green sauce. Add salt and pepper to taste.
- 4) Drain the beans and dry with a towel. Toss the beans with the dressing. Serve slightly chilled or at room temperature.

Makes 12 servings.



Three Kitty Cuisine
Point Arena, CA