

Green Bean Almandine with Cranberries



Ingredients

-per person

4 oz. fresh Florida Green Beans

2 tbsp. Unsalted Butter

1 oz. Sliced or slivered Almonds

½ oz. dried cranberries

salt and ground black pepper to taste

Procedure

1. Bring a large pot of water to a boil with a large pinch of salt
2. Trim the green beans. Remove the hard stem ends. Keep the soft blossom ends on.
3. When the water is boiling, add the green beans. If the water is not boiling, bring back to a boil and cook for one to two minutes, depending on desired texture.
4. Remove beans from water and briefly drain.
5. In a large sauté pan, melt butter. Add almonds and stir until slightly browning. Add cranberries.
6. When time for service, add green beans and toss well. Season to taste with salt and pepper.

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