

Green Beans with Browned Butter

Thanksgiving: Back to Our Roots | November 2005



Just a few extra minutes in the pan is all butter needs to become a rich and nutty foil for fresh green beans.

2½ LB. GREEN BEANS, TRIMMED
6 TBSP. BUTTER
4 TSP. LEMON JUICE
½ TSP. SALT
⅛ TSP. GROUND BLACK PEPPER
⅓ CUP PINE NUTS, TOASTED, OR SLICED ALMONDS, TOASTED
SHREDDED PARMIGIANO-REGGIANO CHEESE (OPTIONAL)

Place a large steamer basket in a large Dutch oven. Add water to just below the bottom of the steamer basket. Arrange beans in basket; cover and bring to boiling. Reduce heat to medium and steam beans 7 to 10 minutes or until crisp-tender. Remove steamer basket; drain water. Return beans to the pan, cover, and set aside.

Meanwhile, in a medium saucepan melt butter over medium heat, stirring occasionally, until lightly browned and fragrant (be careful not to burn butter). Remove from heat. Stir in lemon juice, salt, and pepper. Drizzle butter over beans; add nuts. Toss to combine. Sprinkle with cheese, if desired. Makes 12 servings.

MAKE-AHEAD TIP: Steam beans. Immediately rinse beans under cold water to chill. Transfer to an airtight container and refrigerate overnight. Continue as above. Heat through after tossing.