

GREEN BEANS WITH LEMON AND GARLIC

2 lbs. green beans, cut into 1 inch pieces (Can use frozen beans)

1-1/2 tbsp. olive oil

1-1/2 tbsp. butter

1 garlic clove, minced

2 tbsp. fresh lemon juice

½ tsp. salt

¼ tsp. freshly ground black pepper

Cook beans in water until tender (about 8 minutes). Drain thoroughly. Heat oil and butter in large skillet over medium heat. Add garlic, and sauté 30 seconds. Add beans, juice, salt and pepper; cook 2 minutes or until thoroughly heated.

Serves 6 – 8.