

Green Beans and Shallots

@1 lb green beans, picked over and stems removed

1 shallot, sliced very thinly

butter

2 stems of fresh thyme

salt and pepper

Steam green beans until they are tender. Have ready a bowl of ice water. When beans are ready, remove from steamer and plunge into the ice water. Remove from water and lay out on a kitchen towel to dry. Meanwhile melt 1T butter in a saute pan. Add onions and saute over medium for about 5 minutes. They should be softened but not browned. Add salt, pepper and thyme leaves. When onions are done add another T of butter and the beans. Saute just until the beans are heated through, serve immediately.