

GREEN BEANS WITH BALSAMIC BURNT BUTTER



Ingredients:

1 pound trimmed green beans
2 tablespoons butter
1 tablespoon balsamic vinegar
Salt and pepper to taste

Wine pairing:

Peter Yealands Pinot Gris

Instructions:

1. Quickly blanch green beans in a large pot of salted boiling water. Drain, then arrange on a serving plate.
2. In a small saucepan, melt butter over medium heat. Cook until the butter solids start to brown, approximately 2 to 3 minutes. Remove pan from heat.
3. Add the tablespoon of balsamic vinegar to the butter. Swirl pan or stir with a long-handled spoon until the mixture stops bubbling.
4. Season butter-vinegar mixture with a bit of salt and pepper. Spoon the butter mixture over the green beans. Serve immediately.