

Green Beans with Herb Butter

MELISSA ROBERTS GOURMET NOVEMBER 2007

YieldMakes 8 servings

Ingredients

5 tablespoons unsalted butter, softened
3 tablespoons finely chopped shallots
3 tablespoons finely chopped flat-leaf parsley
2 teaspoons finely chopped lemon thyme
1 1/2 teaspoons grated lemon zest
1 tablespoon fresh lemon juice
2 lb green beans, trimmed

Preparation

Stir together all ingredients except green beans with 3/4 teaspoon salt and 1/4 teaspoon pepper in a large bowl until combined well.

Cook beans in a large pot of boiling salted water (1 tablespoon salt for 6 quarts water), uncovered, until crisp-tender, about 5 minutes, then drain. Toss with herb butter.

Cooks' notes:

Herb butter can be made ahead and chilled, covered, 3 days or frozen, rolled into a cylinder in plastic wrap and kept in a sealed bag, 1 month.