

Minted Green Beans with Red Onion

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YieldServes 6

Ingredients

2 pounds green beans, trimmed

1 teaspoon Dijon-style mustard

1 tablespoon white-wine vinegar

1/4 cup olive oil

3 tablespoons minced fresh mint leaves

1/2 cup finely chopped red onion

Preparation

In a kettle of boiling water cook the beans for 2 to 4 minutes, or until they are crisp-tender, transfer them with a slotted spoon to a bowl of ice and cold water to stop the cooking, and drain them well. Pat the beans dry with paper towels and chill them, covered, for at least 3 hours or overnight.

In a large bowl whisk together the mustard, the vinegar, and salt and pepper to taste, add the oil in a stream, whisking, and whisk the dressing until it is emulsified. Add the beans, the mint, and the onion and toss the mixture until it is combined well.