

Green Beans with Hot Pepper Relish

GOURMET JULY 2000

Yield Makes 8 servings Active Time 40 min Total Time 40 min

Ingredients

1 1/2 lb thin green beans, trimmed and cut into 3" lengths

For relish

2 tablespoons olive oil

1/3 cup finely chopped shallots

3 garlic cloves, minced

5 red/orange sweet peppers, finely chopped

1 fresh serrano chile, seeded and finely chopped

2 tablespoons cider vinegar

1/2 teaspoon sugar

Preparation

Prepare Green Beans:

Cook beans in a large saucepan of boiling salted water until crisp-tender, 2 to 3 minutes. Drain in a colander and transfer to a bowl of ice and cold water to stop cooking. Drain beans well and season with salt and pepper.

Make relish:

Heat oil in a heavy skillet over moderate heat until hot but not smoking, then cook shallots, stirring, until just softened. Add garlic and cook, stirring, 1 minute. Add peppers and chile and sauté over moderately high heat, stirring occasionally, until peppers are softened, about 3 minutes. Add vinegar and sugar and cook, stirring, until liquid is evaporated, about 2 minutes. Cool relish and season with salt and pepper.

Serve beans topped with relish.