

Green Beans with Dill

1.5 cups	water
2 cups	stemmed green beans
2 T.	chopped fresh dill
2	large cloves of garlic, pressed
1/3 cup	apple cider vinegar
2 t.	honey
1 t.	olive or vegetable oil

Bring the water to a boil in a small pot. Cook the beans, covered, for 3 to 5 minutes. Drain the beans when they are still bright green and just tender, and place them in a bowl. Stir the dill into the warm beans.

Combine the garlic, vinegar, and honey in a saucepan and quickly bring to a boil. Simmer for 2 minutes. Pour the dressing over the green beans and mix well. Add the oil if you like. Serve immediately, or chill.

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Shopping List

Green Beans with Dill

Ingredients	Wieght or Volume	PLU #
Fresh Green Beans	2 cups	_____
fresh dill	2 T.	_____
garlic	1 bulb	_____
apple cider vinegar	1/3 cup	_____
honey	2 teaspoons	_____
oil - olive or vegetable	1 teaspoon	_____

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