

McDougal's Farm LLC

What's Growing On !

Recipes

Steamed Dill Green Beans

Try it with steamed asparagus or drizzled over sliced fresh tomatoes.

- 1 pound green beans, trimmed
- 4 teaspoons chopped fresh dill
- 1 tablespoon extra-virgin olive oil or Butter
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper (Optional)
- 1 tablespoon lemon juice (Optional)
- 2 Mushrooms and or Minced Onions complement this dish too!

(I like it with just dill and butter)

Directions

1. Bring an inch of water to a boil in a large saucepan fitted with a steamer basket. Add green beans, cover and cook until tender-crisp, 5 to 7 minutes. Remove from the heat.
2. Meanwhile, whisk dill, olive oil or butter, salt and pepper in a serving bowl. Add the green beans and toss to coat. Let stand about 10 minutes before serving to blend flavors.