



Cooking Green Beans, German-style

Ingredients:

- 1½ lb frozen green beans
- 1 tsp salt
- ½ tsp summer savory
- 2 Tbsp butter
- 1 small onion, finely diced
- 2 Tbsp flour
- about ½ cup vegetable broth or water
- salt, pepper
- chopped parsley (optional)

Instructions:

1. Put the frozen green beans in a saucepan and add water to almost cover. Add salt. Bring to boil and simmer for about 8 minutes or until just tender.
2. Pour the beans into a sieve to drain, reserving the cooking liquid.
3. Into the saucepan, melt the butter and add the diced onion. Sautee for several minutes until the onion is transparent (but not browned).
4. Stir in the flour and cook for about 1 minute.
5. Stir in about 1 cup of the cooking liquid and continue to cook, stirring, and adding more liquid if the sauce gets too thick. Simmer for about 5 minutes, adding more liquid if needed. If you run out of cooking liquid, use vegetable broth or water.
6. Return the cooked beans to the sauce and season with salt and pepper, if needed. Add chopped parsley (if desired).
7. Makes 4 - 6 servings.