



Mangia Bene, Viva Bene

By FRANK ZEOLI



Green Beans with Breadcrumbs



As we enter the summer season, I am again reminded of how much my grandmother loved fresh vegetables. She never really had a garden of her own, so she needed to rely on farmer's markets, farm stands and actual farms to get her produce. We would often spend a Sunday afternoon driving to a remote part of the region looking for a vegetable stand or farm so she could get fresh vegetables. She said quite often, "There's nothing better than freshly picked vegetables." Green beans were always one of my favorites. I will forever cherish my memories of sitting on the front porch talking to my grandmother while snapping off the ends of the beans. If you ask me, that is what is wrong with the world today. Nobody snaps beans on the porch with their grandmother anymore.

Prep Time: 15 Minutes

Cook Time: 20 Minutes

Ingredients

- 1 lb. of fresh green beans
- 1/2 stick of salted butter, 4 oz.
- 1/2 cup of Italian breadcrumbs
- salt and pepper to tastet

Instructions

1. Snap the ends off the green beans and wash them well.
2. Bring a large pot of salted water to boil. Add the green beans cooking them until they are cooked but not mushy about 12 minutes.
3. Drain the beans and set them aside.
4. On medium high heat, add the butter to a pan. Once the butter is melted, add the green beans and toss to coat all of the beans with the melted butter.
5. Add the breadcrumbs, salt, and pepper. Cook for about 5 minutes until the breadcrumbs are brown. Be careful not to burn them.
6. Remove the green beans from the pan and serve them hot.



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