



Mangia Bene, Viva Bene

By FRANK ZEOLI



Green Bean Salad with Red Onion

Summer isn't over until you have had a fresh green bean salad with red onions. Summer would not be summer without this great cold salad for a hot day. Green Bean Salad always made an appearance this time of year when I was growing up. I can see my grandmother sitting on the front porch snapping beans for a salad. This may be an easy one but it is a great accompaniment to any main course.



Prep Time: 2 hours

Ingredients

- 2 lbs. of homegrown whole green beans
- 1/2 of a medium size red onion
- 6-8 fresh basil leaves, torn (you can never have too many)
- 1/2 cup of red wine vinegar
- 1/4 cup of extra virgin olive oil
- 1 teaspoon of salt
- 1 tablespoon of dried oregano

Instructions

1. Clean the beans by snapping off the ends. Bring a medium sized pot of salted water to a boil. Add the green beans and cook for approximately 8-10 minutes. Don't overcook them. You want a little crunch.
2. Drain the beans and let them cool by placing them in the refrigerator. A few hours are fine, however, overnight would be better if you can do it.
3. Cut the red onion into julienne strips.
4. Place the beans in a bowl. Add the julienned onion, vinegar, olive oil, salt, oregano, and fresh basil. Mix well until all the beans are completely coated.
5. Let the salad sit a few minutes and serve it with a nice piece of crusty Italian bread.

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SIAMO QUI

