

Green Bean Appetizer
From the kitchen of Susie Zaruba

Ingredients:

1 pound fresh green beans
¼ cup creamy peanut butter
1 tablespoon sugar
2 tablespoons rice vinegar
2 tablespoons soy sauce
1 tablespoon vegetable oil
¼ teaspoon crushed red pepper flakes
1 piece (1 inch) ginger root peeled, finely chopped (2 Tablespoons)
1 clove garlic chopped
Chopped peanuts – garnish

Instructions:

1. Heat 6 cups water. Add beans. Cook 4-6 minutes until tender crisp. Drain, rinse with cold water
2. Mix remaining ingredients except beans. Refrigerate 30 minutes.
3. Stir, garnish with chopped peanuts. Serve with green beans.

