

Green Beans Amandine

Recipe provided courtesy of [Magnolia Table Cookbook](#).

Serves 4-6

Ingredients

- 1 ½ lbs. of green beans, snapped
- 2 Tbsp. unsalted butter, melted
- 3 small garlic cloves, minced
- ½ cup lightly packed light brown sugar
- 2 ½ Tbsp. dry sherry or sherry vinegar
- 1 ½ tsp. apple cider vinegar
- 1 cup sliced almonds, toasted
- ½ tsp. freshly ground black pepper



Instructions

1. Bring a large saucepan of generously salted water to a rolling boil. Add the green beans and cook until al dente, 6-8 minutes. Drain thoroughly and set aside.
2. Return the saucepan to medium heat. Melt the butter, then add the garlic and sauté until softened, about 30 seconds. Whisk in brown sugar, sherry and cider vinegar. Add the green beans and toss until well coated.
3. Add the almonds, ½ tsp. salt and the pepper and toss until well combined. Remove from the heat. Transfer to a serving dish. Serve hot.
4. Store leftovers in a covered container in the refrigerator for up to 3 days.