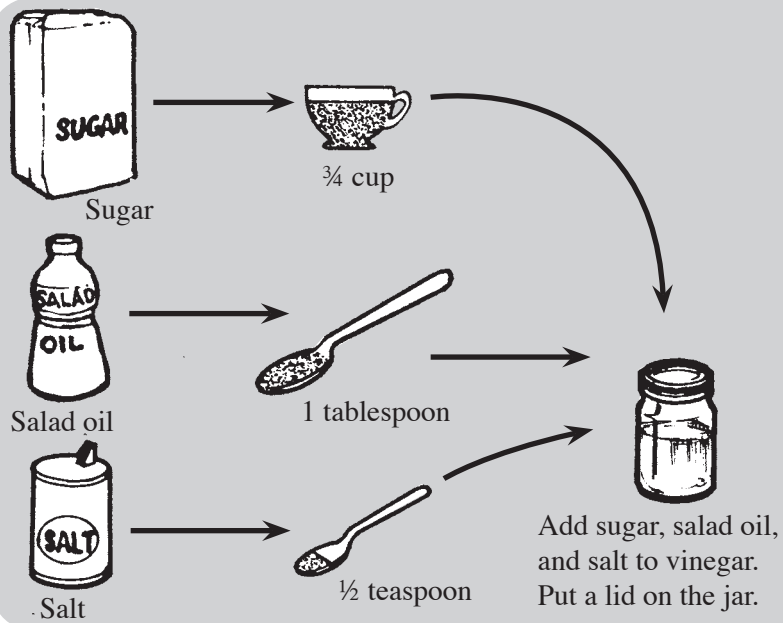
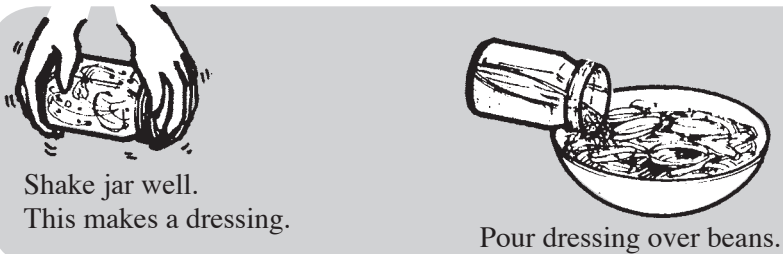


5.



6.

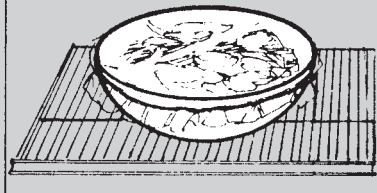


7.

Let Sweet-Sour Green Beans sit in the refrigerator for 24 hours.

Cover bowl with a lid or plastic wrap.

Stir beans every once in a while.



Fresh Green Beans

Each green bean recipe makes enough for 6 people.



What you use

Fresh Buttered Green Beans

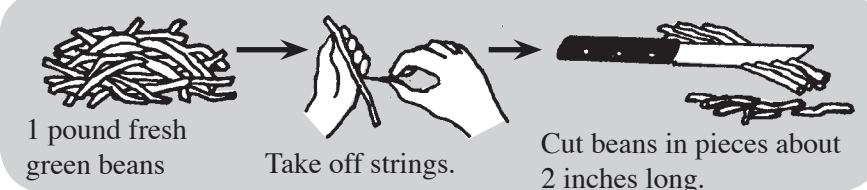
1 pound fresh green beans
1 cup water
1 teaspoon salt
1 tablespoon margarine or butter

Sweet-Sour Green Beans

1 pound **cooked** green beans
1 onion
2 carrots
1/2 cup vinegar
2 tablespoons water
3/4 cup sugar
1 tablespoon salad oil
1/2 teaspoon salt

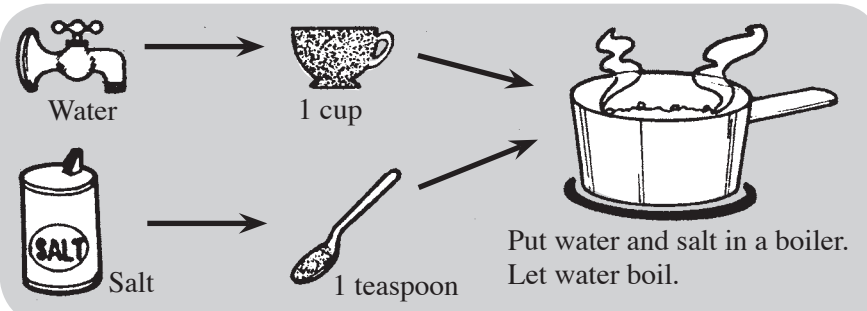
How to Make Fresh Buttered Green Beans

Wash all fresh vegetables before you use them.

- 

1 pound fresh green beans

Take off strings.

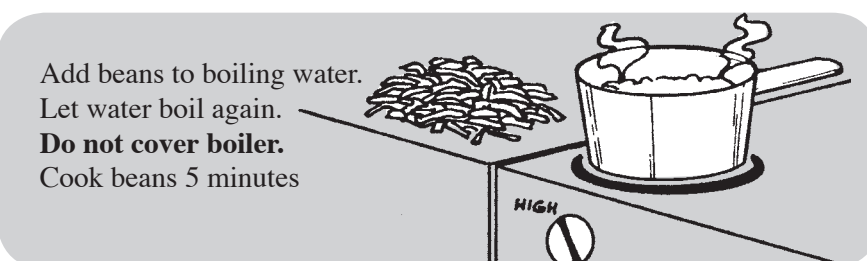
Cut beans in pieces about 2 inches long.
- 


Water

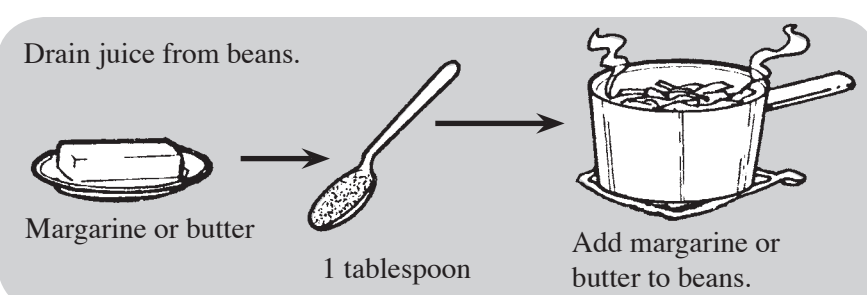
1 cup

Salt

1 teaspoon

Put water and salt in a boiler. Let water boil.
- 

Add beans to boiling water. Let water boil again. **Do not cover boiler.** Cook beans 5 minutes
- 

Turn heat low. Cover boiler with a lid now. Cook about 20 minutes. Cook until beans are tender.
- 

Drain juice from beans.

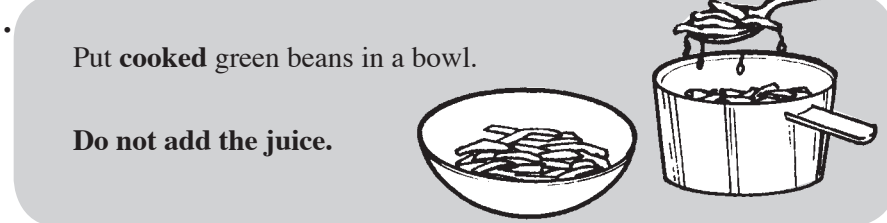
Margarine or butter

1 tablespoon

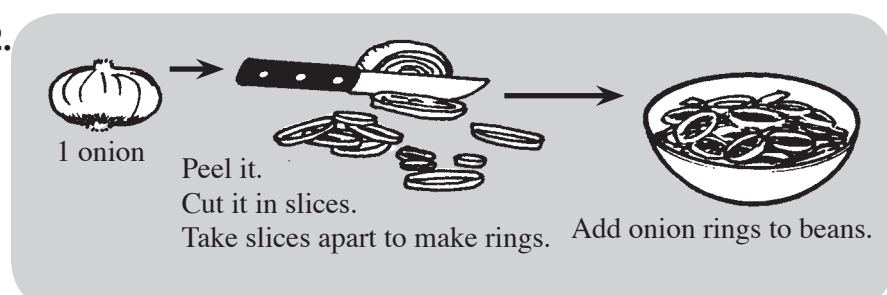
Add margarine or butter to beans.

How to Make Sweet-Sour Green Beans

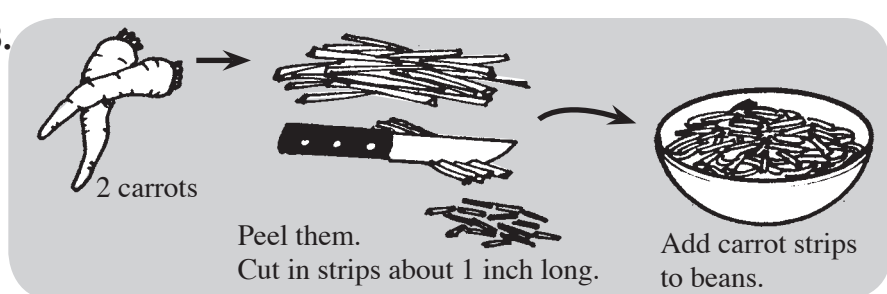
Wash all fresh vegetables before you use them.

- 

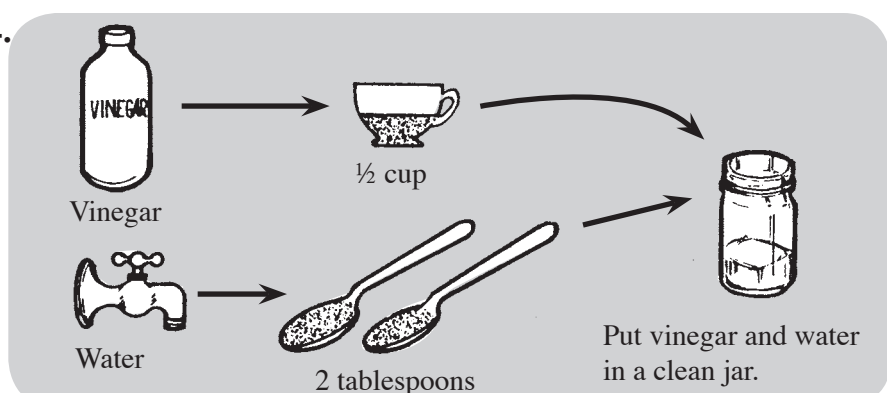
Put cooked green beans in a bowl.

Do not add the juice.
- 

1 onion

Peel it. Cut it in slices. Take slices apart to make rings. Add onion rings to beans.
- 

2 carrots

Peel them. Cut in strips about 1 inch long. Add carrot strips to beans.
- 

Vinegar

1/2 cup

Water

2 tablespoons

Put vinegar and water in a clean jar.

See next page. →