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
- ½ cup vinegar
- 2 tablespoons water
- ¾ cup sugar
- 1 tablespoon salad oil
- ½ teaspoon salt

Add sugar, salad oil, and salt to vinegar. Put a lid on the jar.

Pour dressing over beans.

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.

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How to Make Fresh Buttered Green Beans
Wash all fresh vegetables before you use them.

1. 1 pound fresh green beans
   Take off strings.
   Cut beans in pieces about 2 inches long.

2. Water
   1 cup
   Put water and salt in a boiler.
   Let water boil.
   Salt
   1 teaspoon

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

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

5. 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.

1. Put cooked green beans in a bowl.
   Do not add the juice.

2. 1 onion
   Peel it.
   Cut it in slices.
   Take slices apart to make rings.
   Add onion rings to beans.

2. 2 carrots
   Peel them.
   Cut in strips about 1 inch long.
   Add carrot strips to beans.

3. Vinegar
   ½ cup
   Put vinegar and water in a clean jar.
   Water
   2 tablespoons

See next page.