

Sweet and Sour Green Beans

¾ pound green beans (I like Haricots Verts)
2 tablespoons extra-virgin olive oil
1 medium shallot, minced
2 tablespoons cider vinegar
1 teaspoon sugar
Salt, Pepper

Place green beans in a steamer basket set over a large saucepan of boiling water. Steam until bright green and crisp-tender, about 5 minutes.

In a medium skillet heat the oil. Add the shallot and cook over high heat, stirring until softened, about 2 minutes. Add vinegar and sugar; stir to dissolve the sugar. Remove from heat and add the beans. Season with salt and pepper, toss well and serve.