

Recipe for: Green Beans with Orange and Hazelnuts

Ingredients:

1/4 cup hazelnuts
1/4 cup salt
1 pound green beans
1 Tbsp. thin orange rind strips
2 tsp. olive oil
1/8 tsp. sea salt

Preparation:

Preheat oven to 350°.

Place hazelnuts on a baking sheet, bake for 8 minutes, stirring once.

Turn nuts out onto a towel, roll up towel; rub off skins.

Chop nuts.

Combine 2 quarts water and 1/4 cup sea salt in a large saucepan; bring to a boil.

Add beans; cook 5 minutes or until crisp-tender.

Drain. Place in serving bowl, add nuts, ring, oil and sea salt to taste.

Toss well to coat.

Yields 6 servings.