

SIMPLY SUPER SIMPLE STRING BEANS

Halt! Do not pass these by because they look uninteresting. With the addition of raw onion, green beans take on a subtle, new, and unique character that makes them simple and fancy at the same time. We find, in fact, that we keep falling back on this dish because it fills the need for a vegetable with personality that won't fight with other foods having special personalities of their own. Don't worry about the problems inherent in raw onions. The heat of the beans takes care of them. Serve these any time you'd serve a green vegetable. Serves 6.

2 packages frozen French-style green beans
4 tablespoons butter, at room temperature
3 tablespoons raw grated onion
1/2 teaspoon salt

Cook beans in unsalted water according to package directions, checking to make sure beans do not cook past crisp to mushy, because most packages suggest too long a cooking time. Remove from heat, drain, and, in the same pot, immediately mix beans with other ingredients. Cover pot and allow to stand a couple of minutes. Serve in bowl.

