

Green Beans  
with Sweet Sesame Dressing

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## ● Ingredients (servings 2)

$\frac{3}{4}$ ~1 pound Fresh Green Beans

2 Tbsp. Soy Sauce

2 Tbsp. Sugar

2 Tbsp. Mirin (sweet cooking rice wine)

4 Tbsp. White Sesame

Water for boiling green beans

1 Tbsp. Salt for boiling green beans

## ● Prepare Green Beans



Trim about 1 pound of fresh green beans and cut into about 2 inches length.



Add 1 Tbsp. of Salt to boiled water and boil the green beans for 5 minutes over medium heat.

Transfer the green beans into cold ice water for a couple of minutes to stop the cooking process.

## ● Sauce



Grind 4 Tbsp. of white sesame with a spice grinder or mortar. If you don't have either, place the sesame in a plastic zipper bag and just beat with a rolling pin or something similar. In a small bowl, combine the sesame, 2 Tbsp. of sugar, 2 Tbsp. of soy sauce and 2 Tbsp. of Mirin. Mix well.

## ● Dress



Drain the green beans well.

Dress it in the sesame sauce and mix well.

If you want to store, transfer to a clean container and keep it in the refrigerator. Use within 3 days.

\*\*Note for longer storage: When the green beans are dried very well before dressing in the sauce, you can store in the refrigerator for 5 days.

