

## GREEN BEANS WITH BALSAMIC SHALLOT BUTTER

1/4 cup balsamic vinegar

1 large shallots, finely chopped

2 tablespoons (1/2 stick) butter, room temperature

1 pound green beans, trimmed

### — preparation —

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Combine vinegar and shallots in heavy small saucepan. Boil over medium heat until most vinegar is absorbed (about 1 tablespoon liquid should remain in pan), stirring frequently, about 6 minutes. Transfer mixture to small bowl; cool completely. Add butter; mix with fork until blended.

Cook beans in large pot of boiling salted water until crisp-tender, about 6 minutes. Drain. Refresh under cold water; drain. Pat dry with paper towels. (Balsamic-shallot butter and beans can be made 1 day ahead. Cover separately; chill.)

Combine beans and balsamic-shallot butter in large nonstick skillet. Toss over medium heat until beans are heated through, about 5 minutes. Season to taste with celtic salt and pepper and serve.