

Green Beans with Toasted Walnuts and Dried-Cherry Vinaigrette

BY DIANE MORGAN BON APPÉTIT NOVEMBER 2010

YieldMakes 8

Ingredients

1/3 cup extra-virgin olive oil
1/3 cup minced shallots
3 tablespoons plus 2 teaspoons Sherry wine vinegar
2 tablespoons chopped fresh mint
1 1/2 teaspoons coarse kosher salt
1 teaspoon sugar
1/2 teaspoon black pepper plus additional (for sprinkling)
1/3 cup dried tart cherries
1 1/2 pounds trimmed slender green beans (such as haricots verts)
1/2 cup walnuts, toasted , chopped

Preparation

Whisk first 6 ingredients and 1/2 teaspoon pepper in small bowl. Mix in dried cherries; set aside. DO AHEAD: Vinaigrette can be made 1 day ahead. Cover; chill. Bring to room temperature; re-whisk before using.

Fill large bowl with water and ice; set aside. Cook green beans in large pot of boiling salted water until crisp-tender, 3 to 4 minutes. Drain. Transfer to bowl with ice water; cool. Drain. DO AHEAD: Can be made 1 day ahead. Wrap in paper towels; enclose in resealable plastic bag and chill. Let stand at room temperature 1 hour before continuing.

Toss green beans, walnuts, and vinaigrette in large bowl. DO AHEAD: Can be made 2 hours ahead. Let stand at room temperature. Transfer to platter and serve.