

Green Beans with Sweet and Sour Red Onions

BON APPÉTIT FEBRUARY 2007

Yield Makes 6 servings

Ingredients

1 pound slender green beans, trimmed

3 tablespoons butter

1 very large (14- to 16-ounce) red onion, peeled, halved lengthwise, sliced lengthwise

1 tablespoon chopped fresh marjoram

1/2 teaspoon dried crushed red pepper

1/3 cup red wine vinegar

2 tablespoons (packed) dark brown sugar

Preparation

Steam beans until crisp-tender, about 5 minutes. Transfer to plate.

Melt butter in heavy large skillet over high heat. Add next 3 ingredients. sauté until onion begins to soften, about 2 minutes. Add vinegar and sugar. Stir until sauce thickens, about 1 1/2 minutes. Add beans; toss to coat and heat through, about 1 minute. Season with salt and pepper. Mound in shallow bowl.