

Seasonal Eating



Slow Sautéed Green Beans and Mushrooms

- 2 teaspoons pure maple syrup
- 2 teaspoons sherry wine vinegar
- 3 tablespoons olive oil
- 1 pound green beans, trimmed
- 8 ounces mushrooms, stemmed and halved or quartered
- 8 cloves garlic, peeled and halved
- 2 ounces thinly sliced prosciutto, cut into 1" pieces
- 1/2 teaspoon kosher salt

In a small bowl, combine the maple syrup and sherry vinegar. In a large nonstick skillet, heat the olive oil over medium heat. Add the beans, mushrooms, garlic, prosciutto and salt. Toss well with tongs to coat. Cover the pan and cook, stirring occasionally, until all the green beans have turned bright green, are beginning to turn brown, and have begun to lose their stiffness, 10-12 minutes. Uncover and cook, stirring more frequently, until all the beans are very deeply browned, 15-18 more minutes. Remove the pan from the heat and taste a bean and a mushroom for salt. Season lightly, if necessary. Stir in the maple-vinegar mixture. Remove the garlic and serve.