

GREEN BEANS WITH DIJON MUSTARD AND CARMELIZED SHALLOTS

8 servings

3 LB green beans, trimmed

1/2 cup (1 stick) butter

16 large shallots, cut into 1/4 inch rounds

2 TBSP Dijon mustard

Cook green beans in large pot of generously salted boiling water until crisp-tender, about 5 minutes.

Drain; rinse under cold running water and drain again.

Melt 1/4 cup butter in heavy large skillet over medium-high heat.

Add shallots and sauté until deep brown and crisp, about 12 minutes. (Green beans and shallots can be prepared 2 hours ahead. Let stand at room temp.)

Melt 1/4 cup butter in heavy large pot over medium-high heat.

Whisk in the mustard.

Add beans; toss until heated through and evenly coated, about 4 minutes.

Season with salt and pepper.

Mound beans on platter.... Sprinkle with shallots and serve.