**Green Bean Salad**

With Prosciutto

1 pound haricotts verts or small Blue Lake beans

¼ cup olive oil

Juice of ½ lemon or 1 tablespoon raspberry vinegar

Salt and freshly ground pepper

8 thin slices prosciutto

1 tablespoon mayonnaise

1 teaspoon honey

½ teaspoon Dijon mustard

Bring a large pot of water to a boil, adding 1 teaspoon salt per quart. String the beans if necessary and drop them into the boiling water to cook for 5 minutes, or until they are cooked through but still firm in texture. Remove the beans with a wire basket or slotted spoon. Drain them well.

Toss the beans with the olive oil and lemon or vinegar. Season to taste with the salt and pepper.

Spread the slices of prosciutto flat on four plates. Top each slice with a pile of beans. Transfer the beans with a pair tongs, leaving any excess dressing behind.

In a small bowl, blend together the mayonnaise, honey and mustard. Just before serving, drizzle this mixture in a zigzag pattern over the green beans.

**Serves four**