

2006. 3. 21. 김.영희

Garlic and Rosemary Green Beans

- 2개. = 1/2 ounce bacon
그릇에 섞어준다 (2 cloves garlic minced
~~1 1/2~~ ~~teaspoons chopped fresh rosemary or 1/2 teaspoon~~
dried rosemary
1 pound slender green beans, ends removed
About 1/8 teaspoon salt or to taste
Rosemary springs
Black pepper

In wide nonstick frying pan or wok, stir-fry bacon over medium heat just until crisp. (About 1 minute). Remove from pan with a slotted spoon and set aside.

Add garlic, chopped rosemary, and 2 tablespoons water to pan. Stir-fry just until garlic is fragrant (about 30 seconds; do not scorch). Add beans, 1/3 cup water, and salt. Cover and cook just until beans are tender to bite (about 3 minutes). Uncover and stir-fry until liquid has evaporated. Arrange beans on a rimmed platter, sprinkle with bacon and garnish with rosemary springs. Season with pepper to taste.

- pan에 베이컨 잘게 썰어 볶아 ~~버린다~~ 낸다. (버린 건지 때 거름빠지게 건져냄)
- 그 pan에 마늘, rosemary 삶아거붓고, 물 1/3 cup. 빈 넣는다.
- 소금 넣는다
- 뚜껑 덮어 3분 놔둔다.
- 뚜껑 열고 수분 날아갈때까지 볶는다.
- 접시에 담아내고 위에 베이컨 볶아낸기 올린다 Rosemary (생) 있으면 잘게 썰어 올릴것
- 마지막에 후추 뿌린다(짜임)

