



GREEN BEANS WITH HERBS

- 2 ½ Pounds Green Beans
- ½ Cup Water
- 2 ½ Teaspoons Salt
- 4 Medium Onions, thinly sliced
- 2 Tablespoons Butter
- 1 Tablespoon Tarragon
- 1 Tablespoon Sage

DIRECTIONS

1. Wash beans, cut in half lengthwise, then in half crosswise.
2. Place in a 6 quart pressure saucepan and cover with water.
3. Cook at 15 pounds of pressure for 2 and ½ minutes.
4. Release pressure.
5. Sauté onions in butter in a small skillet until just tender, add herbs, pour over green beans.