

*The McCutchen House*  
CITRUS GREEN BEAN SALAD

**INGREDIENTS**

- 1 lb. green beans, trimmed and cut into 1-inch pieces
- ½ cup orange juice
- 1 Tbs. orange zest
- 1 oz balsamic vinegar
- 1 Tbs. sugar
- 1 Tbs. Dijon mustard
- 1 tspn. salt
- ½ cup olive oil
- 1 tspn. black pepper
- ½ each red onion, minced

This recipe will serve 6 people. Canned green beans can be used in place of the fresh, but they will not have the crispness of the fresh beans, and care should be taken when adding any salt to the salad.

**DIRECTIONS**

In a small stock pot, boil the green beans until crisp-tender, about 8 minutes. Remove from the heat and drain well. Run cold water over the beans to stop them from cooking.

In a separate mixing bowl, whisk together the remaining ingredients to make citrus vinaigrette.

Pour the vinaigrette over the beans and toss thoroughly. Serve this salad at room temperature, or just slightly chilled.