

From the kitchen of David and Jennifer Deaven

\$id : spicy_green_beans,v 1.1 2021/02/25 02:24:02 deaven Exp \$

Sides/Spicy Green Beans

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- A: 4C green beans, trimmed
B: 1T canola oil
1/2 onion, chopped
2c garlic, sliced thin
1t Sichuan peppercorns
4 small red peppers (Asian or arbol)
- C: 1t soy sauce
1. Blanch (A) in boiling water for about 45 seconds, drain and immerse in cold water.
 2. Heat (B) in wok and saute until fragrant. (OK to substitute chili oil for the oil as desired.) Add beans and stir fry over high heat, tossing frequently until beans begin to blister. Add chili oil as needed during the process to keep beans from burning or sticking to the wok.
 3. In last few seconds, add (C) to wok, toss a few times. Remove to serving bowl and serve.
- Servings: 2



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