

# Cold Green Bean & Tomato Salad

## Ingredients

6 cups boiling water with 2 Tbsp salt  
1 lb fresh green beans, ends snapped but kept long  
1 to 1 1/2 cup grape tomatoes

## For Dressing:

3 Tbsp extra virgin olive oil  
3 Tbsp red wine vinegar  
1/2 tsp salt  
1/8 tsp pepper

## Directions

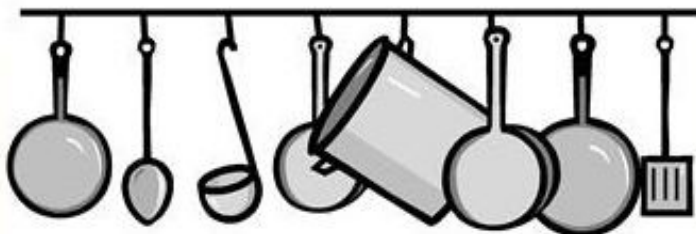
Boil water and 2 Tbsp salt. Add green beans and cook until cooked through but still very firm (3 to 6 minutes depending on size of beans). Drain water from green beans, add very cold tap water and ice for a quick chill.

In a small mixing bowl, whisk oil briskly and slowly add vinegar until it turns almost creamy and thicker in texture. Stir in salt and pepper.

Add tomatoes to green beans, drizzle with dressing and toss to evenly coat. Chill in refrigerator for 1 to 2 hours. Toss again before serving.

Variation: You can add quartered, boiled small red potatoes, but increase the dressing amount if you do.

Submitted by: Cecilia Green



**Bartlett wagon maker Jacob Schmidt and grand-daughter Marjorie hoe his backyard garden.**

*“This has become my favorite salad to serve at a lunch or brunch when I can get small, tender green beans from my garden or at the grocery store.”*