

Green Beans with Balsamic- Glazed Onions

Serves 6.

Ingredients:

- 6 tablespoons honey
- ¼ cup balsamic vinegar
- ¼ cup olive oil
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 16-ounce package frozen pearl onions, thawed and drained
- 1½ pounds fresh green beans

Directions:

1. Combine the first 5 ingredients, and divide in half. Combine **HALF** of honey mixture and onions, tossing to coat. Spread the onion mixture in a lightly greased 15"x 10"x 1" jellyroll pan. Bake at 400°F for 20 minutes or until the onions are tender and glazed, stirring occasionally.
2. Wash the beans; trim the ends, and remove the strings. Cut the beans in half crosswise. Cook the beans in boiling salted water to cover 10 minutes or until tender; drain.
3. In a large bowl, combine the remaining half of the honey mixture, onions, and beans, tossing gently to coat. Serve immediately.