

Three Bean Salad

Ingredients

1/2 pound fresh Romano beans
1/2 pound fresh yellow wax beans, trimmed and cut into 2-inch pieces
1/2 pound fresh green beans, trimmed and cut into 2-inch pieces
3 tablespoons sherry or red wine vinegar
2 teaspoons olive oil
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 cup (about 1 ounce) shaved fresh pecorino Romano cheese
2 tablespoons slivered almonds, toasted

Preparation

Sort and wash beans; Cover with water to 2 inches above beans, and bring to a boil. Cover, reduce heat, and simmer 20 minutes or until tender. Drain.

Combine, beans in a large bowl. Add vinegar, olive oil, salt, and pepper; toss well. Top with cheese and slivered almonds.

Marinated Green Bean and Potato Salad

This simple recipe combines elements of traditional bean and potato salads. Crumbled bacon provides a smoky accent.

Ingredients

3/4 pound green beans, trimmed
1/2 pound wax beans, trimmed
1/2 pound fingerling potatoes, halved lengthwise
1/4 cup white wine vinegar, divided
1 tablespoon extra virgin olive oil
1/2 teaspoon kosher salt, divided
1/2 teaspoon freshly ground black pepper
1 tablespoon minced fresh parsley
2 center-cut bacon slices, cooked and crumbled

Preparation

1. Cook beans in boiling water 5 minutes or until crisp-tender. Drain and plunge beans into ice water; drain.

2. Place potatoes in a saucepan; cover with water. Bring to a boil. Reduce heat, and simmer 5 minutes or until tender; drain. Return potatoes to pan over medium heat. Add 2 tablespoons vinegar to pan; bring to a boil. Remove from heat.

3. Combine remaining 2 tablespoons vinegar, oil, 1/4 teaspoon salt, and pepper in a small bowl, stirring with a whisk. Drizzle beans with vinegar mixture; toss well to coat. Place beans on a serving platter; arrange potatoes over beans. Sprinkle with remaining 1/4 teaspoon salt, parsley, and bacon. Serve at room temperature.