

Green Beans with Bacon and Sweet Peppers Recipe (From About.com)

1 pound fresh or frozen French Haricot green beans  
2 slices bacon  
1/2 small sweet onion, sliced thin  
1/4 sweet red bell pepper, diced  
1/2 cup sweet red wine  
1/4 cup balsamic vinegar  
Salt and freshly ground black pepper to taste

Steam green beans until crisp tender. In a large non-stick skillet, gently sauté bacon with onions and red bell pepper until bacon is cooked but not crispy and onions are limp and lightly browned. Add sweet red wine and balsamic vinegar. Cook an additional 1 minute. Add steamed green beans and stir-fry over medium-high heat about 3 minutes. Season with salt and pepper to taste. Yields 6 servings.

Buttered Haricot Verts (from recipesource.com)

1 pound Haricot Vert green beans  
2 tbsp unsalted butter

In a kettle of boiling salt water, boil the haricot beans for 4-6 minutes, or until they are crisp tender. Drain the green beans and plunge them into a bowl of ice and cold water to stop the cooking. Drain the beans again and pat the dry. The beans may be prepared up to this point 1 day in advance and kept wrapped in a dampened paper towel in a plastic bag and chilled. Just before serving, in a large skillet, melt the butter over moderately high heat and in it toss the haricot beans until they are heated through. Season the beans with salt and pepper. Serves 8.

Green Beans and Cherry Tomatoes (from Cooks.com)

1 1/2 lbs. fresh green beans  
1 stick of butter  
3/4 tsp garlic salt  
1 tbsp sugar  
1/2 tsp basil  
Salt and pepper to taste  
1/2 pint cherry tomatoes

Cook beans in water until tender; drain. In frying pan, melt butter. Add garlic salt, sugar, basil, salt, and pepper. Swish cherry tomatoes around until barely soft and heated but not squishy. Add to beans and mix well.