

Green Beans - Slow-Cooked with Tomatoes

Servings: 4

Source: New York Times, Wednesday, 8-3-11

Ingredients

- 6 tbsp olive oil
- 2 medium onions, chopped
- 2 cloves garlic, chopped
- 1 lb. green beans, trimmed and cut in half widthwise
- 2 medium tomatoes, peeled, cored, and chopped
- 1 tbsp sugar
- 1 tsp salt
- black pepper
- ¼ cup roughly chopped mint
- Thick yogurt, for serving
- lemon wedges, for serving

Method

1. In a large saute pan or heavy pot, heat the oil over medium-high heat until hot but not smoking. Add the onions and stir occasionally, until softened, about 5 minutes. Add the garlic and continue to cook, stirring frequently, 2 minutes.
2. Add the beans, tomatoes, 1 cup water, sugar, salt and pepper and bring just to a boil. Reduce heat to low, then cover and simmer until the beans are very tender, about 45 minutes.
3. Remove from heat, adjust the seasoning to taste and cool to room temperature, uncovered, about 45 minutes. Stir in the mint and serve, with thick yogurt and lemon wedges.

Notes

This is in the Turkish tradition.