

## HERBED GREEN BEANS

1 lb. fresh green beans  
2 c. water  
1/2 tsp. basil  
1/2 tsp. marjoram  
1 tbsp. fresh parsley  
2 tbsp. chives  
1/8 tsp. thyme  
1 sm. onion, chopped  
1 clove garlic, minced  
2 tbsp. oil  
1 tsp. salt  
1/4 tsp. pepper

Cut off ends of green beans, wash and drain. Cook beans in 2 cups of boiling water, tightly covered for 10-15 minutes, until tender, but still crisp. Meanwhile, combine herbs in a small bowl. Then saute chopped onion and garlic in oil, adding the herbs toward the end. Add cooked beans to herb mixture, season to taste, toss lightly and serve. Serves 4-6.