
20 Roasted Garlic Green Beans

Yield: 6 Servings

Ingredients

20 clove garlic (whole)
2 cup olive or canola oil
2 lb fresh green beans (washed & trimmed)
2 Hawaiian chili peppers (chopped)
salt
pepper

Cooking Time: 30 min

Instructions

Place the garlic cloves into a shallow pan. Add oil and cook over low heat for about 20 minutes, until the garlic cloves brown; then set aside.

To blanch the green beans, first bring a large pot of water to a boil. Then plunge the beans into the water for about a minute. Remove from boiling water and immediately cool by dropping into iced water, or rinsing under cold running water. This process shocks the beans and halts the cooking process.

In a large pot, heat the cooked garlic and oil and carefully add the blanched green beans. Add the chili peppers, seasoning with salt and pepper to taste. Cook for another minute. This dish makes a great pupu to enjoy with your favorite beer.

Recipe brought to you by:

Chef Maka Kwon