



Bean – Mushroom Medley

Ingredients:

- 8 oz. fresh green beans cut into 1 in. pieces
- 2 fresh medium carrots, cut crosswise into halves, then into 3/8 in. strips
- 1 medium onion, cut into 1/4 in. slices
- 8 oz. fresh mushrooms, cut into 1/4 in. slices
- 1/4 c. margarine or butter
- 1 t. salt
- 1/4 t. garlic salt
- 1/8 t. white pepper

Method:

Heat 1 inch water to boiling in 2-quart saucepan. Add beans and carrots. Heat to boiling, reduce heat. Cover and simmer, stirring occasionally, until almost tender, about 12 minutes, drain.

Cook and stir onion and mushrooms in margarine in 10 inch skillet over medium heat until almost tender, about 5 minutes, reduce heat. Cover and cook 3 minutes.

Stir in beans, carrots, salt, garlic salt and white pepper. Cover and cook over medium heat 5 minutes.

From Carpinito Brothers Farm, Kent, WA