

## LEMONY-DILL GREEN BEANS

1	lb green beans	2	tsp <b>TSG Lemony Fresh Dill Blend</b>
	bowl of cold water	½	small red or yellow onion, thinly sliced or diced
2-3	Tbsp butter		
2	tsp brown sugar	1	lemon salt & pepper

1. Rinse beans and remove stem ends. Cut beans in half if they're thick.
2. Add about 1/2-inch water to a large skillet; cover and bring to a boil. Add green beans; cover and boil 2-3 minutes depending on thickness of beans.
3. Drain beans and immediately place in cold water.
4. Using the same pan, melt butter over medium heat. Add sugar, TSG Outrageously Dill and onions. Cook until onions are limp.
5. Meanwhile, grate the lemon peel then cut lemon in half.
6. Drain beans and add to onions in pan. Sprinkle with lemon peel and salt & pepper. Squeeze 2-3 teaspoons lemon juice over beans. Stir and cook until beans are heated through and tender.
7. Serve beans on the side with roast chicken or beef, grilled steak or chops.

**Serves: 4**