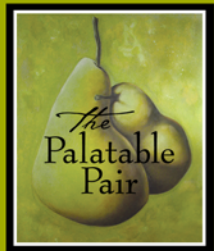


The Palatable Pair



Green Beans with Piquant Pear Chutney

A Palatable Pair favorite side dish
with traditional Thanksgiving dinner.

Ingredients

- 1 jar Piquant Pear Chutney
- 2 pounds fresh green beans, blanched
- 1-2 pears, peeled and sliced
- 4-5 Slices of bacon browned, reserve drippings
- 1 ½ tablespoon butter
- 1 tablespoon flour
- 1-2 small shallots or 1 large shallot, sliced
- ¼ cup chopped dried cranberries
- ¼ cup white wine

Preparation

Blanch green beans and cook until tender.
In a large heavy skillet heat bacon drippings and butter.
Sauté pears, then add shallots, cook until tender. Remove pears and set aside.
Stir in flour and cook 2 minutes.

Add wine, scraping bottom of pan and simmer 2-3 minutes.
Stir in bottle of Piquant Pear Chutney and add green beans.
Cook over medium heat until green beans are warmed through, 7-10 minutes.
Stir in cranberries and let simmer for 2-3 more minutes
Stir in pears and simmer for 1 minute.
Serve immediately, topped with crumbled bacon.

Serves 8.

Chef Kevin Miller
The Palatable Pair

816.210.0852
800.436.9047

www.palatablepair.com
feedme@palatablepair.com
Kansas City, MO

Recipe Collection - Fall 2007