



*Presents*



## **Green Bean Salad With Asian-Style Dressing**

Presented July 13, 2013 by Emelie McNett

### Ingredients:

3 tablespoon white-wine vinegar  
2 tablespoon rice vinegar  
2 teaspoon soy sauce  
1 garlic clove, minced  
1-inch piece fresh gingerroot, peeled and minced (about 1 tablespoon)  
2 teaspoon Asian sesame oil  
1/3 cup canola or vegetable oil  
1 tablespoon sesame seeds  
2 pounds green beans, trimmed  
2 scallions; chopped fine (about 2 tablespoons)

### Salad Dressing:

In a small bowl, whisk together vinegars, soy sauce, garlic, gingerroot, and sesame oil. Add canola or vegetable oil in a stream, whisking: whisk until emulsified. Season dressing with salt and pepper.

In a small dry skillet toast sesame seeds over moderate heat, stirring, until golden and transfer to a small bowl.

In a large saucepan of boiling salted water, cook beans until crisp-tender, about 4 minutes. Transfer beans to a colander and rinse under cold water. Drain beans well. In a large bowl, combine beans, scallions, sesame seeds, and dressing and toss well.

Serve salad chilled or at room temperature. Serves 4