

String Beans "Sez a Me"

Ingredients

- 1 lb. of stringbeans
- 2 Tablespoons shoyu
- 2 Tablespoons sesame seeds

Preparation

Remove strings from the stringbeans. Bring 6 cups of water to a boil with a pinch of salt. Without a cover, boil stringbeans until tender, then strain and run under cold water to cool. Cut string- beans diagonally into 2-3 pieces and remove to a bowl. Roast and grind sesame seeds and mix with 2 Tablespoons of shoyu and add to stringbeans.