

BEANS WITH BEANS

Serves 4

Plenty of olive oil

¾ - 1 lb. green beans, stem ends trimmed, halved lengthwise or crosswise

Kosher salt, freshly ground pepper

2 cups brothy beans or 1 15 oz. can beans, drained and rinsed

Crushed red pepper flakes

4 anchovies, chopped

1 clove garlic, finely grated

Sherry or white wine vinegar

Parsley, dill, mint, whatever fresh herbs you have on hand

1. Heat olive oil in a large skillet or medium dutch oven or other heavy bottomed pot. Add green beans and crushed red pepper flakes and season with salt and pepper. Let cook a few minutes on one side to get some color on the bottom layer and then toss, continue to cook until beans are bright green and just tender, a few minutes more.
2. Add the other beans along with ¾ cup or so of their cooking liquid (if using canned beans, add ¾ cups water, vegetable broth or chicken broth).
3. Bring to a simmer and cook until beans are totally softened but not quite yet that army green color, 4 to 5 minutes.
4. Remove from heat and add anchovies, garlic and a healthy splash of vinegar. Give the pot a swirl and let sit a few minutes to allow everything to get to know one another (truthfully, these beans are better as they sit). Transfer to a serving bowl (or serve in whatever you cooked them in) and finish with another heavy handed pour of olive oil and scattering of chosen herbs.

EAT WITH

A very good piece of oil poached tuna with aioli to match (recipe available next week to all paid subscribers), grilled meats (especially lamb), fresh sliced and salted tomatoes, some very cold, orange-y wine.