



TURKISH-STYLE BRAISED GREEN BEANS

Time: 1 hour plus 45 minutes' cooling

6 tablespoons extra virgin olive oil
2 medium onions, chopped
2 garlic cloves, chopped
1 pound green beans, trimmed and cut in half widthwise
2 medium [tomatoes](#), peeled, cored and chopped
1 tablespoon sugar
1 teaspoon salt
Black pepper
1/4 cup roughly chopped mint
Thick yogurt, for serving
Lemon wedges, for serving.

- 1.** In a large sauté pan or heavy pot, heat the oil over medium-high heat until hot but not smoking. Add the onions and stir occasionally, until softened, about 5 minutes. Add the garlic and continue to cook, stirring frequently, 2 minutes.
- 2.** Add the beans, tomatoes, 1 cup water, sugar, salt and pepper and bring just to a boil. Reduce heat to low, then cover and simmer until the beans are very tender, about 45 minutes.
- 3.** Remove from heat, adjust the seasoning to taste and cool to room temperature, uncovered, about 45 minutes. Stir in the mint and serve, with thick yogurt and lemon wedges.

Yield: 4 side-dish servings.

Adapted from a recipe by John Willoughby.