

SPICY STRING BEANS (serves 4)

Ingredients:

- 2 lbs green beans, trimmed
(or French beans)
- 1 shallot, peeled and sliced thin
- 1 bunch scallion (white part only), sliced thin
- 1 oz. ASIATIQUE stir-fry sauce
- hot sauce to taste
- dash cooking oil

Blanch beans in hot boiling water for 2 minutes. In a hot sauté pan, add oil. Toss in sliced shallot and scallion. Sweat ingredients and add green beans. Saute till beans 'wrinkle'. Add ASIATIQUE stir-fry sauce and hot sauce. Sauté for another 3 minutes. Place beans on plate and serve immediately.