Green Beans in Sesame Dressing (Japan)

2 Tbsp. sesame seeds (black, if available)
2 Tbsp. sugar
2 Tbsp. soy sauce
1 lb. green beans, stems removed

Grind sesame seeds. In large bowl, mix sesame, sugar, and soy sauce.

In large pot of salted boiling water, parboil green beans for 3 minutes. Rinse beans with cold running water. Cut beans into 1 1/2–inch slices. Add beans to sesame dressing and mix to coat well. Makes 6–8 servings.

Kana T.