

**Seasonal Eating**

# Slow Sautéed Green Beans and Mushrooms

Ideas for Using Fresh Produce

- 2 teaspoons pure maple syrup
- 2 teaspoons sherry wine vinegar
- 3 tablespoons olive oil
- 1 pound green beans, trimmed
- 8 ounces mushrooms, stemmed and halved or quartered
- 8 cloves garlic, peeled and halved
- 2 ounces thinly sliced prosciutto or shaved country ham, cut into 1" pieces
- 1/2 teaspoon kosher salt

In a small bowl, combine the maple syrup and sherry vinegar. In a large nonstick skillet, heat the olive oil over medium heat. Add the beans, mushrooms, garlic, prosciutto and salt. Toss well to coat. Cover the pan and cook, stirring occasionally, until all the green beans have turned bright green, are beginning to turn brown, and have begun to soften, 10-12 minutes. Uncover and cook, stirring more frequently, until the beans are browned, 15-18 more minutes. Stir in the maple-vinegar mixture. Remove the garlic and serve.



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