

## **LEBANESE GREEN BEANS**

(From The American Vegetarian Cookbook by Marilyn Diamond)

1 tsp. to 1 tbsp. olive oil	1 large onion, sliced or diced
2 pounds green beans, trimmed and cut in 2" segments	
½ tsp. ground cumin	freshly ground pepper
1 vegetable bouillon cube	2 tsp. sesame seeds (opt)
Juice of 1 lemon (opt)	

Heat the oil and onion in a heavy skillet with a lid. Sauté, stirring frequently, until onion is soft and slightly browned. Add the green beans and water to cover. Mix well. Stir in the cumin, pepper, and bouillon cube. Cover and cook 15 minutes stirring frequently.

When the beans are very tender and the onion has dissolved into a brown gravy, sprinkle with sesame seeds and serve hot or cold, with a squeeze of lemon.