

**Green Bean Appetizer**  
*From the kitchen of Susie Zaruba*

**Ingredients:**

1 pound fresh green beans  
¼ cup creamy peanut butter  
1 tablespoon sugar  
2 tablespoons rice vinegar  
2 tablespoons soy sauce  
1 tablespoon vegetable oil  
¼ teaspoon crushed red pepper flakes  
1 piece (1 inch) ginger root peeled, finely chopped (2 Tablespoons)  
1 clove garlic chopped  
Chopped peanuts – garnish

**Instructions:**

1. Heat 6 cups water. Add beans. Cook 4-6 minutes until tender crisp. Drain, rinse with cold water
2. Mix remaining ingredients except beans. Refrigerate 30 minutes.
3. Stir, garnish with chopped peanuts. Serve with green beans.

