
Green Beans Mandarin

Eileen Champeau - Dayton's Remotedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

1 can (16 ounce) cut green beans, drained, reserving 1/2 cup of the liquid

2 tablespoons blanched almonds

1 tablespoon vegetable oil

1/2 cup celery, coarsely diced

2 teaspoons instant chicken bouillon

1 teaspoon soy sauce

1 teaspoon white vinegar

1 teaspoon sugar

2 teaspoons cornstarch

1 teaspoon water

Place the beans in a two-quart saucepan.

In an eight-inch nonstick skillet, lightly brown the almonds in oil. Add the celery. Saute' for 5 minutes. Add the reserved bean liquid, bouillon, soy sauce, vinegar and sugar. Cover. Simmer for 3 minutes. Add to the beans. Cook until the beans are thoroughly heated.

In a small bowl, combine the cornstarch and water. Stir into the bean mixture. Cook until the sauce is clear and slightly thickened.

Side Dishes

Per Serving (excluding unknown items): 69 Calories; 6g Fat (72.5% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 99mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1 Fat; 0 Other Carbohydrates.