

# French Mode Of Cooking French Beans

## Ingredients

A quart of French beans, 3 oz. of fresh butter, pepper and salt to taste, the juice of 1/2 lemon.

## Method

Cut and boil the beans by the preceding recipe, and when tender, put them into a stewpan, and shake over the fire, to dry away the moisture from the beans. When quite dry and hot, add the butter, pepper, salt, and lemon-juice; keep moving the stewpan, without using a spoon, as that would break the beans; and when the butter is melted, and all is thoroughly hot, serve. If the butter should not mix well, add a tablespoonful of gravy, and serve very quickly.

*Source: Mrs Beeton's Book of Household Management (1861)*

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