



Green Beans with Lemon-Dill Butter

2 pounds fresh green beans
1 ½ teaspoons salt, divided
1/3 cup butter or margarine
2 garlic cloves, cut into thin strips
½ teaspoon grated lemon rind
2 teaspoons fresh lemon juice
1 tablespoon chopped fresh **dill**
Fresh **dill** sprigs to garnish

Cook green beans and 1 teaspoon salt in boiling water to cover in a large saucepan 2 minutes or until crisp-tender; drain and remove green beans. Melt butter in a large saucepan over medium heat; add garlic, and sauté 30 seconds. Stir in remaining ½ teaspoon salt, lemon rind, and lemon juice. Add green beans and chopped dill, tossing to coat. Garnish with dill.

Serves 8.